NE58H9950WS

Electric Range
user manual

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anti-tip device

WARNING - To reduce the risk of tipping the range, the range must be secured by a properly installed Anti-Tip device. **AFTER THE RANGE HAS BEEN INSTALLED, CONFIRM THAT THE ANTI-TIP DEVICE HAS BEEN PROPERLY INSTALLED AND VERIFY THAT THE ANTI-TIP DEVICE IS PROPERLY ENGAGED.** Refer to the installation manual for instructions.

a) If the anti-tip device is not installed, a child or adult can tip the range and be killed.
b) Verify the anti-tip device has been properly installed and engaged at rear right (or rear left) of the range bottom.
c) If you move the range and then move it back into place, ensure the anti-tip device is re-engaged at the right or left rear of the range bottom.
d) Do not operate the range without the anti-tip device in place and engaged.
e) Failure to do so can result in death or serious burns to children or adults.

WARNING

Do not step, lean, or sit on the oven door or warming drawer of the range. You can cause the range to tip, resulting in burns or serious injuries.

Confirm that the Anti-Tip device is installed properly. Then, to verify that the Anti-Tip device is engaged, grasp the top rear edge of the range and carefully attempt to tilt it forward. The Anti-Tip device should prevent the range from tilting forward more than a few inches.

If you pull the range out from the wall for any reason, make sure the anti-tip device is properly engaged when you push the range back against the wall. If it is not, there is a risk of the range tipping over and causing injury if you or a child stand, sit or lean on an open door.

Never completely remove the leveling legs. If you remove the leveling legs, the range will not be secured to the anti-tip device properly.

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important safety instructions

Read and follow all instructions before using your oven to prevent the risk of fire, electric shock, personal injury, or damage when using the range. This guide does not cover all possible conditions that may occur. Always contact your service agent or manufacturer about problems that you do not understand.

WHAT YOU NEED TO KNOW ABOUT SAFETY INSTRUCTIONS

Warnings and Important Safety Instructions in this manual do not cover all possible conditions and situations that may occur. It is your responsibility to use common sense, caution, and care when installing, maintaining, and operating your oven.

IMPORTANT SAFETY SYMBOLS AND PRECAUTIONS

What the icons and symbols in this user manual mean:

⚠ **WARNING**	Hazards or unsafe practices that may result in **severe personal injury or death.**
⚠ **CAUTION**	Hazards or unsafe practices that may result in **minor personal injury or property damage**.
CAUTION	To reduce the risk of fire, explosion, electric shock, or personal injury when using your oven, follow these basic safety precautions.

	Do NOT attempt.
	Do NOT disassemble.
	Do NOT touch.
	Follow directions explicitly.
	Unplug the power plug from the wall socket.
	Make sure the machine is grounded to prevent electric shock.
	Call the service center for help.
	Note

These warning icons and symbols are here to prevent injury to you and others. Please follow them explicitly.

After reading this section, keep it in a safe place for future reference.

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FOR YOUR SAFETY

When using electrical appliances, you should follow basic safety precautions, including the following:

CAUTION Use this appliance only for its intended purpose as described in this Owner's Manual.

Potentially hot surfaces include the cooktop, areas facing the cooktop, oven vent opening, surfaces near the opening, and crevices around the oven door.

Be sure your appliance is properly installed and grounded by a qualified technician.

User servicing - Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.

Always disconnect the power to the appliance before servicing by removing the fuse or switching off the circuit breaker.

Do not enter the oven.

Do not store items of interest to children in cabinets above a range or on the back guard of a range. Children climbing on the range to reach items could be seriously injured.

Do not leave children alone. Never leave children alone or unattended in an area where this appliance is in use. They should never be allowed to sit or stand on any part of the appliance.

Never use your appliance for warming or heating the room.

Do not use water on grease fires. Turn off the oven to avoid spreading the flame. Smother the fire or flame by closing the door or use a dry chemical, baking soda, or foam-type extinguisher.

Avoid scratching or impacting glass doors, cooktops or control panels. Doing so may lead to glass breakage. Do not cook on a product with broken glass. Shock, fire or cuts may occur.

If there is a fire in the oven during baking, smother the fire by closing the oven door and turning the oven off or by using a multi-purpose dry chemical or foam-type fire extinguisher.

If there is a fire in the oven during self-clean, turn the oven off and wait for the fire to go out. Do not force the door open. Introduction of fresh air at self-clean temperatures may lead to a burst of flame from the oven. Failure to follow this instruction may result in severe burns.

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If the oven is heavily soiled with oil, self clean the oven before using the oven again. Leaving the oil in place creates a risk of fire.
Wipe up heavy soil on the oven bottom with a paper tower or rag before self cleaning. Self cleaning the oven when there is heavy soil on the oven bottom requires longer cleaning cycles and produces more smoke.

Storage in or on appliance. Do not store flammable materials in the oven or near the surface units. Be sure all packing materials are removed from the appliance before operating it. Keep plastics, clothes, and paper away from parts of the appliance that may become hot.

Wear proper apparel. Never wear loose-fitting or hanging garments while using the appliance.

Use only dry potholders. Placing moist or damp potholders on hot surfaces may result in burns from steam. Do not let the potholder touch hot heating elements. Do not use a towel or other bulky cloth on or near the range.

Teach children not to play with the controls or any other part of the range.

For your safety, do not use high-pressure water cleaners or steam jet cleaners to clean the any part of the range.

If the power cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons to avoid creating a hazard.

The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Do not lean on the range as you may turn the control knobs inattentively.

SURFACE COOKING UNITS

Never leave surface units unattended at high heat settings. Boilovers cause smoking and greasy spillovers that may ignite.

To avoid oil spillover and fire, use a minimum amount of oil when shallow pan-frying and avoid cooking frozen foods with excessive amounts of ice.

Do not lift the cooktop. Lifting the cooktop can damage the range and cause the range to malfunction.

Do not operate the cooktop without cookware. If you operate the cooktop without cookware, the control knobs will become hot.

Never use the glass cooktop surface as a cutting board.

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Use care when touching the cooktop. The glass surface of the cooktop will retain heat after the controls have been turned off.

Be careful when placing spoons or other stirring utensils on the glass cooktop surface when it is in use. They may become hot and could cause burns.

Use proper pan sizes. This appliance is equipped with surface units of different sizes. Select pots and pans that have flat bottoms large enough to cover the surface area of the heating element. Using undersized cookware will expose a portion of the heating element to direct contact and may result in the ignition of clothing. Matching the size of the pot or pan to the burner will also improve efficiency.

Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Units – To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with utensils, position utensil handles so that they are turned inward, and do not extend over adjacent surface units.

Glazed cooking utensils. Only certain types of glass, glass/ceramic, ceramic,earthenware, or other glazed cookware are suitable for range-top service without breaking due to sudden change in temperature.

Cleaning. Read and follow all instructions and warnings on the cleaning cream labels.

Be sure you know which control knob operates each surface unit. Always make sure you have turned on the correct surface unit.

Always turn the surface units off before removing cookware.

When preparing flaming foods under the hood, turn the fan on.

Keep an eye on foods being fried at high or medium high heat settings.

DO NOT store heavy items above the cooktop surface that could fall and damage it.

Do Not Use Decorative Surface Element Covers – If an element is accidentally turned on, the decorative cover will become hot and possibly melt. Burns will occur if the hot covers are touched. Damage may also be done to the cooktop.

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ELECTRICAL SAFETY

Proper Installation- Be sure your appliance is properly installed and grounded by a qualified technician.

The appliance should be serviced only by qualified service personnel. Repairs carried out by unqualified individuals may cause injury or a serious malfunction. If your appliance is in need of repair, contact a Samsung authorized service center. Failure to follow these instructions may result in damage and void the warranty.

Flush - mounted appliances may be operated only after they have been installed in cabinets and workplaces that conform to the relevant electrical and building codes. This ensures that the appliances are installed in compliance with the appropriate safety standards.

If your appliance malfunctions or if fractures, cracks or splits appear:

- switch off all cooking zones.
- unplug the range from the AC wall outlet.
- contact your local service center.

WARNING **WARNING-** If the surface is cracked, switch off and unplug the appliance to avoid the possibility of electrical shock. Do not use your cooktop until the glass surface has been replaced.

WARNING **WARNING-** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

The range should not be placed on a base.

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CHILD SAFETY

WARNING- This appliance is not intended for use by young children or infirm persons without the adequate supervision of a responsible adult.

Young children should be supervised to ensure that they do not play with the appliance.

Keep children away from the oven when you open or close the door. They could be struck by the door when you open it or catch their fingers in the door when you close it.

The cooking zones will become hot when you cook. To keep small children from being burned, always keep them away from the appliance while you are cooking.

During self-cleaning, the range's surfaces may get hotter than usual. To prevent children from being burned, make sure that you keep them away from the range when it is in the self-cleaning mode.

WARNING- Accessible parts may become hot during use. To avoid burns, young children should be kept away.

OVEN

DO NOT TOUCH THE HEATING ELEMENTS OR INTERIOR SURFACES OF THE OVEN. Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable materials contact the heating elements or interior surfaces of the oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns. Among these surfaces are oven vent openings and surfaces near these openings, the oven door, and the window of the oven door.

Do not heat unopened food containers. The build-up of pressure may cause the container to burst and result in injury.

Do not use the oven to dry newspapers. If overheated, newspapers can catch on fire.

Do not use the oven for a storage area. Items stored in an oven can ignite.

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Use care when opening the door. Let hot air or steam escape before you remove food from or put food into the oven.

Protective liners. Do not use aluminum foil to line the oven bottoms, except as suggested in the manual. Improper installation of these liners may result in a risk of electric shock or fire.

Keep oven vent ducts unobstructed. The oven vent is located below the control box. This area could become hot during oven use. Never block this vent or place plastic or heat-sensitive items on it.

Placement of oven racks. Always place oven racks in the desired location while the oven is cool. If the rack must be moved while the oven is hot, use potholders. Do not let the potholders come in contact with the hot heating element in the oven.

Do not allow aluminum foil or a temp probe to contact the heating elements.

During use, the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass. They can scratch the surface which may result in the glass shattering.

If there is a fire in the oven during baking, smother the fire by closing the oven door and turning the oven off or by using a multi-purpose dry chemical or foam-type fire extinguisher.

CAUTION **Do not attempt to operate the oven during a power failure.** If the power fails, always turn the oven off. If the oven is not turned off and the power resumes, the oven may begin to operate again. Food left unattended could catch fire or spoil.

WARMING DRAWER

DO NOT TOUCH THE HEATING ELEMENT OR THE INTERIOR SURFACE OF THE DRAWER. These surfaces may be hot enough to burn.
REMEMBER: The inside surface of the drawer may be hot when you open the drawer.

The purpose of the warming drawer is to hold hot cooked foods at serving temperature. Always start with hot food. Cold food cannot be heated or cooked in the warming drawer.

Use care when opening the drawer. Open the drawer a crack and let hot air or steam escape before removing or replacing food. Hot air or steam which escapes can cause burns to hands, face and/or eyes.

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Do not use the drawer to dry newspapers. If overheated, newspapers can catch on fire.

Do not use aluminum foil to line the drawer. Foil is an excellent heat insulator and will trap heat beneath it. This will upset the performance of the drawer and it could damage the interior finish.

Do not leave paper products, plastics, canned food or combustible materials in the drawer.

Never leave jars or cans of fat drippings in or near your drawer.

Do not warm food in the drawer for more than three hours.

SELF-CLEANING OVENS

Do not clean the door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.

Never keep pet birds in the kitchen. Birds are extremely sensitive to the fumes released during an oven self-clean cycle. Fumes may be harmful or fatal to birds. Move birds to a well-ventilated room.

Clean only the parts listed in this manual in the self-clean cycle. Before self-cleaning the oven, remove the partition, rack, utensils, and food.

Before operating the self-clean cycle, wipe grease and food soils from the oven. Excessive amount of grease may ignite, leading to smoke damage to your home.

Do not use any commercial oven cleaner or oven liner protective coating of any kind in or on the outside of the oven. Use only a ceramic cooktop cleaner.

Remove the nickel oven shelves from the oven before you begin the self-cleaning cycle, or they may discolor.

If the self-clean mode malfunctions, turn the oven off and disconnect the power supply. Have it serviced by a qualified technician.

Excess spillage must be removed before cleaning.

VENTILATING HOOD

Clean ventilating hoods frequently. Do not let grease accumulate on the hood or filter.

When flaming foods under the hood, turn the fan on.

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GLASS/CERAMIC COOKING SURFACES

DO NOT TOUCH SURFACE UNITS OR AREAS NEAR THE UNITS. Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact the surface units or areas near the units until they have had sufficient time to cool. Among these areas are the cook-top and the facing of the cook-top.

Do not cook on a broken cooktop. If the cooktop should break, cleaning solutions and spillovers may penetrate the broken cook-top and create a risk of electric shock. Contact a qualified technician immediately.

Clean the cooktop with caution. If you use a wet sponge or cloth to wipe up spills on a hot cooking area, be careful to avoid steam burns. Some cleaners can produce noxious fumes if applied to a hot surface.

WARNING CRITICAL INSTALLATION WARNINGS

This appliance must be installed by a qualified technician or service company.

- Failing to have a qualified technician install the range may result in electric shock, fire, an explosion, problems with the product, or injury.

Unpack the oven. remove all packaging material and examine the oven for any damage such as dents on the interior or exterior of the oven, broken door latches, cracks in the door, or a door that is not lined up correctly. If there is any damage, do not install or operate the oven and notify your dealer immediately.

Plug the power cord into a properly grounded outlet with the proper configuration. Your oven should be the only item connected to this circuit.

Keep all packaging materials out of the reach of children. Children may use them for play and injure themselves.

Install your appliance on a hard, level floor that can support its weight.

- Failing to do so may result in abnormal vibrations, noise, or problems with the product.

This appliance must be properly grounded.

Do not ground the appliance to a gas pipe, plastic water pipe, or telephone line.

- This may result in electric shock, fire, an explosion, or problems with the product.

Do not cut or remove the ground prong from the power cord under any circumstances.

Connect the oven to a circuit that provides the correct amperage.

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Do not install this appliance in a humid, oily or dusty location, or in a location exposed to direct sunlight or water (rain drops).

- This may result in electric shock or fire.

Do not use a damaged power cord or loose wall socket.

- This may result in electric shock or fire.

Do not pull or excessively bend the power cord.

Do not twist or tie the power cord.

Do not hook the power cord over a metal object, place a heavy object on the power cord, or insert the power cord between objects.

- This may result in electric shock or fire.

If the power cord is damaged, contact your nearest service center.

CAUTION CRITICAL USAGE WARNINGS

If the appliance is flooded by any liquid, please contact your nearest service center. Failing to do so may result in electric shock or fire.

If the appliance produces a strange noise, a burning smell, or smoke, unplug the power plug immediately and contact your nearest service center.

- Failing to do so may result in electric shock or fire.

In the event of a gas leak (such as propane gas, LP gas, etc.), ventilate the area immediately. Do not touch the power cord. Do not touch the appliance.

- A spark can cause an explosion or fire.

Take care not to contact the oven door, heating elements, or any of the other hot parts with your body while cooking or just after cooking.

- Failing to do so may result in burns.

If materials inside the oven should ignite, keep the oven door closed, turn the oven off and disconnect the power cord, or shut off power at the fuse or circuit breaker panel. If the door is opened, the fire may spread.

Always observe safety precautions when using your oven. Never try to repair the oven on your own - there is dangerous voltage inside. If the oven needs to be repaired, contact an authorized service center near you.

If you use the appliance when it is contaminated by foreign substances such as food waste, it may result in a problem with the appliance.

Take care when removing the wrapping from food taken out of the appliance.

- If the food is hot, hot steam may be emitted abruptly when you remove the wrapping and this may result in burns.

Do not attempt to repair, disassemble, or modify the appliance yourself.

- Since a high voltage current enters the product chassis, it may result in electric shock or fire.
- When a repair is needed, contact your nearest service center.

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If any foreign substance such as water has entered the appliance, contact your nearest service center.

- Failing to do so may result in electric shock or fire.

Do not touch the power cord with wet hands.

- This may result in electric shock.

Do not turn the appliance off while an operation is in progress.

- This may cause a spark and result in electric shock or fire.

Keep all packaging materials well out of the reach of children, as packaging materials can be dangerous to children.

- If a child places a plastic bag over its head, the child can suffocate.

Do not let children or any person with reduced physical, sensory or mental capabilities use this appliance unsupervised.

Make sure that the appliance's controls and cooking areas are out of the reach of children.

- Failing to do so may result in electric shock, burns or injury.

Do not touch the inside of the appliance immediately after cooking. The inside of the appliance will be hot.

- Failing to do so may result in burns.

Do not use or place flammable sprays or objects near the oven.

- Flammable items or sprays can cause fires or an explosion.

Do not insert fingers, foreign substances, or metal objects such as pins or needles into inlets, outlets, or holes. If foreign substances are inserted into any of these holes, contact your product provider or nearest service center.

Do not tamper with or make any adjustments or repairs to the door. Under no circumstances should you remove the door or outer shell of the oven.

Do not store or use the oven outdoors.

Never use this appliance for purposes other than cooking.

- Using the appliance for any purpose other than cooking may result in fire.

Open the cap or stopper of sealed containers (herb tonic tea bottles, baby bottles, milk bottles, etc.) before heating them. Make a hole in food items that have shells (eggs, chestnuts, etc.) with a knife before cooking them.

- Failing to do so may result in burns or injury.

Never heat plastic or paper containers and do not use them for cooking.

- Failing to do so may result in fire.

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Do not heat food wrapped in paper from magazines, newspapers, etc.

- This may result in fire.

Do not open the door if food in the oven is burning.

- If you open the door, it causes an inflow of oxygen and may cause the food to ignite.

Do not apply excessive pressure to the door or the inside of the appliance. Do not strike the door or the inside or the appliance.

- Hanging on to the door may result in the product falling and cause serious injury.
- If the door is damaged, do not use the appliance. Contact a service center.

Do not hold food in your bare hands during or immediately after cooking.

- Use cooking gloves. The food may be very hot and you could burn yourself.
- Use cooking glove or gloves, Handle and oven surfaces may be hot enough to cause burns after cooking.

⚠ CAUTION USAGE CAUTIONS

If the surface is cracked, turn the appliance off.

- Failing to do so may result in electric shock.

Dishes and containers can become hot. Handle with care.

Hot foods and steam can cause burns. Carefully remove container coverings, directing the steam away from hands and face.

Remove lids from baby food jars before heating. After heating baby food, stir well to distribute the heat evenly. Always test the temperature by tasting before feeding the baby. The glass jar or the surface of the food may appear to be cooler than the interior, which can be hot enough to burn an infant's mouth.

Take care as beverages or food may be very hot after heating.

- Especially when feeding a child. Check that it has cooled sufficiently.

Take care when heating liquids such as water or other beverages.

- Make sure to stir during or after cooking.
- Avoid using a slippery container with a narrow neck.
- Wait at least 30 seconds after heating before removing the heated liquid.
- Failing to do so may result in an abrupt overflow of the contents and cause burns.

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Do not stand on top of the appliance or place objects (such as laundry, an oven cover, lighted candles, lighted cigarettes, dishes, chemicals, metal objects, etc.) on the appliance.

- Items, such as a cloth, may be caught in the door.
- This may result in electric shock, fire, problems with the product, or injury.

Do not operate the appliance with wet hands.

- This may result in electric shock.

Do not spray volatile substances such as insecticide onto the surface of the appliance.

- As well as being harmful to humans, it may also result in electric shock, fire or problems with the product.

Do not put your face or body close to the appliance while cooking or when opening the oven door just after cooking.

- Take care that children do not come too close to the appliance.
- Failing to do so may result in children burning themselves.

Do not place food or heavy objects over the edge of the oven door.

- If you open the door, the food or object may fall and this may result in burns or injury.

Do not abruptly cool the door, the inside of the appliance, or a dish by pouring water over it during or just after cooking.

- This may result in damage to the appliance. The steam or water spray may result in burns or injury.

Do not operate while empty except for self-cleaning.

Do not use the oven or cooktop to defrost frozen beverages in narrow-necked bottles. The containers can break.

Do not scratch the glass of the oven door with a sharp object.

- This may result in the glass being damaged or broken.

Do not store anything directly on top of the appliance when it is in operation.

Do not use sealed containers. Remove seals and lids before cooking. Sealed containers can explode due to buildup of pressure even after the oven has been turned off.

Take care that food you are cooking in the oven does not come into contact with the heating element.

- This may result in fire.

Do not over-heat food.

- Overheating food may result in fire.

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⚠ CRITICAL CLEANING WARNINGS

CAUTION

Do not clean the appliance by spraying water directly onto it.

Do not use benzene, thinner or alcohol to clean the appliance.

- This may result in discoloration, deformation, damage, electric shock or fire.

Take care not to hurt yourself when cleaning the appliance (external/internal).

- You may hurt yourself on the sharp edges of the appliance.

Do not clean the appliance with a steam cleaner.

- This may result in corrosion.

Keep the inside of the oven clean. Food particles or spattered oils stuck to the oven walls or floor can cause paint damage and reduce the efficiency of the oven.

⚠ STATE OF CALIFORNIA PROPOSITION 65 WARNINGS:

WARNING

WARNING: This product contains chemicals known to the State of California to cause cancer and reproductive toxicity.

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installing the oven

ABOUT THIS SECTION

READ THESE INSTRUCTIONS COMPLETELY AND CAREFULLY.

Important note to the installer

- Read all instructions contained in these installation instructions before installing the range.
- Remove all packing materials from the oven compartments before connecting the electrical supply to the range.
- Observe all governing codes and ordinances.
- Be sure to leave these instructions with the consumer.

Important note to the consumer

Keep these instructions for the local electrical inspector's use.

- As when using any appliance generating heat, there are certain safety precautions you should follow.
- Be sure your range is installed and grounded properly by a qualified installer or service technician.
- Make sure the wall coverings around the range can withstand the heat generated by the range.
- To eliminate the need to reach over the surface elements, avoid having cabinet storage space above the cooktop.
- The range should not be placed on a base.

FOR YOUR SAFETY

WARNING If the information in this manual is not followed exactly, a fire or electrical shock may result causing property damage, personal injury or death.

WARNING Before beginning the installation, switch the power off at the service panel and lock the service disconnecting switch to prevent power from being switched on accidentally. When the service disconnecting switch cannot be locked, securely fasten a prominent warning device, such as a tag, to the service panel.

WARNING This appliance must be properly grounded.

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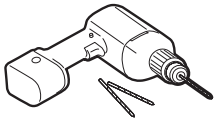
preparing to install the range

REMOVE PACKAGING

Remove packaging materials. Failure to remove packaging materials could result in damage to the appliance.

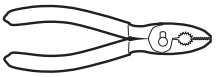
PREPARE TOOLS & PARTS

The tools you will need



Drill

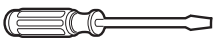
Adjustable Wrench



Pliers

1/4˝ Nut Driver

Phillips Screwdriver



Flat Screwdriver

Pencil

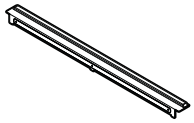
Level

What's included with your range

Template

Anti-Tip Bracket

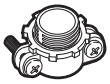
Screws (short:2 ea, long:2 ea)



Filler Kit & Screws (3 ea)

Additional materials you may need

4-Wire Cord or 3-Wire Cord
(UL Approved 40 or 50 AMP)



Strain Relief
(For Conduit Installation Only)

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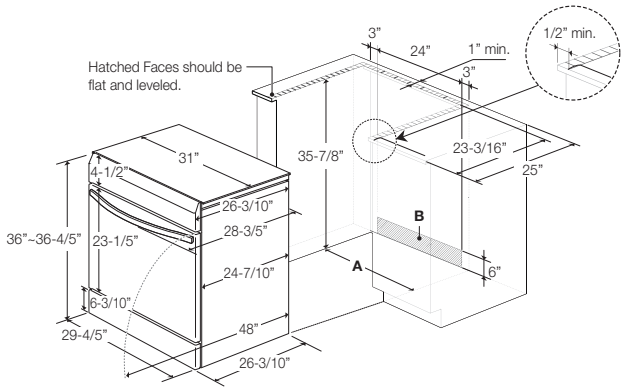
CHECKING THE INSTALLATION SITE

Clearances and dimensions

To install the range, refer to the following figure.

CAUTION This range has been designed to comply with the maximum allowable wood cabinet temperatures of 194 °F. Make sure the wall covering, countertops and cabinets around the range can withstand the heat (up to 194 °F) generated by the range. If not, discoloration, delamination or melting may occur.



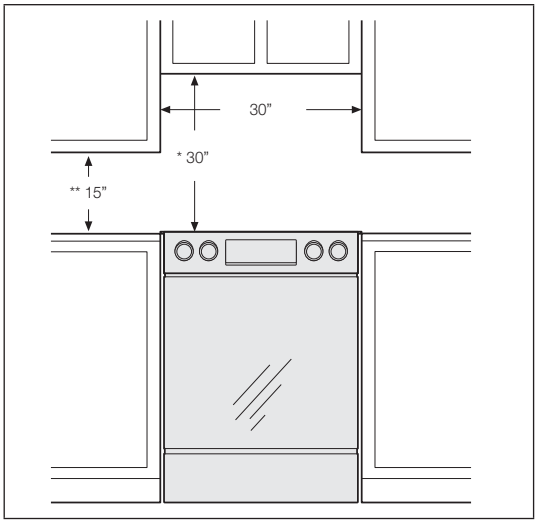
A : Cabinet opening
29-15/16"~30-1/16"
(76.04 - 76.28 cm)

B : Acceptable electrical outlet area

* If your cabinet have height over 36-4/5", this range cannot be installed without supporting unit like hard block.

Minimum dimensions

IMPORTANT To eliminate the risk of burns or fire caused by reaching over heated surface units, avoid having cabinet storage space located above the surface units. If you have cabinet storage space over the heating elements, you can reduce the risk by installing a range hood that projects horizontally a minimum of 5 inches beyond the bottom of the cabinets.



* 30" minimum clearance between the top of the cooking surface and the bottom of an unprotected wood or metal cabinet; or 24" minimum when the bottom of the wood or metal cabinet is protected by not less than 1/4" of flame retardant millboard covered with not less than no.28 MSG sheet steel, 0.015" stainless steel, 0.024" aluminum, or 0.020" copper.

** 15" minimum between the countertop and the adjacent cabinet bottom.

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connecting the power

STEP 1. MEETING ELECTRICAL CONNECTION REQUIREMENTS

CAUTION For personal safety, do not use an extension cord with this appliance. Remove house fuse or open circuit breaker before beginning installation.

This appliance must be supplied with the proper voltage and frequency, and be connected to an individual, properly grounded branch circuit, protected by a circuit breaker or fuse having amperage as specified on the rating plate. The rating plate is located above the drawer on the oven frame. **(Fig. 1 or Fig. 2)**

(Fig. 1)

We recommend you have the electrical wiring and hookup of your range connected by a qualified electrician. After installation, have the electrician show you where your main range disconnect is located.

Check with your local utilities for electrical codes which apply in your area. Failure to wire your oven according to governing codes could result in a hazardous condition. If there are no local codes, your range must be wired and fused to meet the requirements of the National Electrical Code, ANSI/NFPA No. 70–Latest Edition. You can get a copy by writing:

National Fire Protection Association
Batterymarch Park
Quincy, MA 02269

(Fig. 2)

Effective January 1, 1996, the National Electrical Code requires that new construction (not existing) utilize a 4-conductor connection to an electric range.

When installing an electric range in new construction, follow Steps 2 and 3 for 4-wire connection.

You must use a 3-wire or 4-wire, single-phase A.C. 208Y/120 Volt or 240/120 Volt, 60 hertz electrical system.

If the electrical service provided does not meet the above specifications, have a licensed electrician install an approved outlet.

Use only a 3-conductor or a 4-conductor UL-listed range cord. These cords may be provided with ring terminals on the wire and a strain relief device.

A range cord rated at 40 amps with 125/250 minimum volt range is required. A 50 amp range cord is not recommended but if used, it should be marked for use with nominal 1⅜" diameter connection openings. Care should be taken to center the cable and strain relief within the knockout hole to keep the edge from damaging the cable.

- Because range terminals are not accessible after the range is in position, a flexible service conduit or cord must be used.

NOTE If conduit is being used, go to Step 4 on page 26.

STOP

ALL NEW BRANCH-CIRCUIT CONSTRUCTIONS, MOBILE HOMES, RECREATIONAL VEHICLES AND INSTALLATIONS WHERE LOCAL CODES DO NOT ALLOW GROUNDING THROUGH NEUTRAL, REQUIRE A 4-CONDUCTOR UL-LISTED RANGE CORD.

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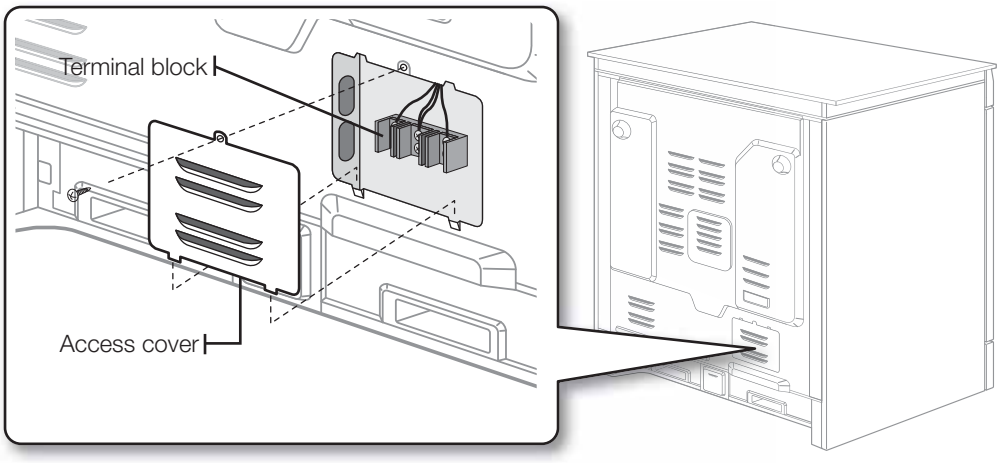
STEP 2. ACCESSING THE POWER CORD CONNECTION

Loosen and then remove the rear access cover screw with a screwdriver. Remove the rear access cover by lifting it up and then out. The terminal block will then be accessible.



Specified power-supply-cord kit rating

Range rating, watts		Specified rating of power-supply-cord kit, amperes	Diameter (inches) of range connection opening	
120/240 volts 3-wire	120/208 volts 3-wire		Power cord	Conduit
8,750 - 16,500	7,801 - 12,500	40 or 50 A	1 3/8"	1 1/8"

For power cord installations, go to page 24. For conduit installations, go to page 26.

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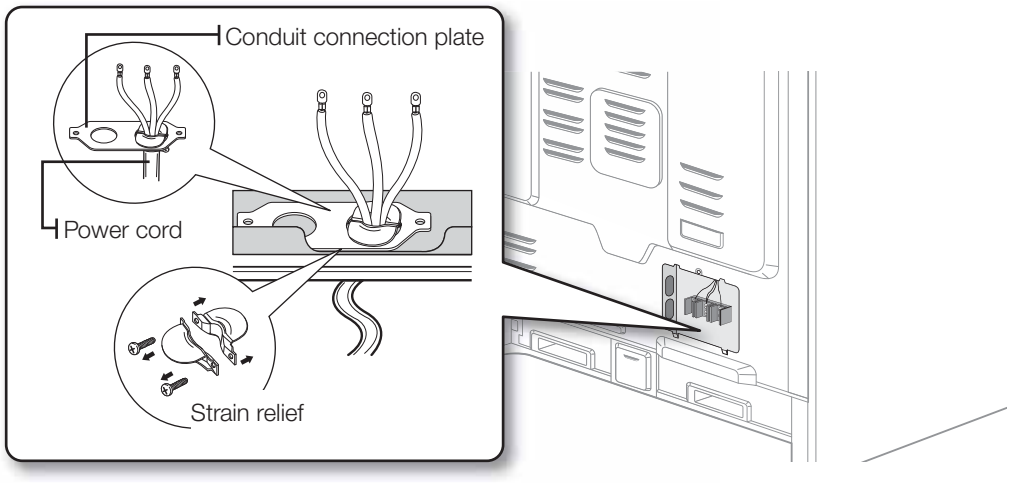
STEP 3. INSTALLING THE POWER CORD

For power cord installations, hook the strain relief over the power cord hole (1 3/8") located below the rear of the drawer body. Insert the power cord through the strain relief and tighten the device.

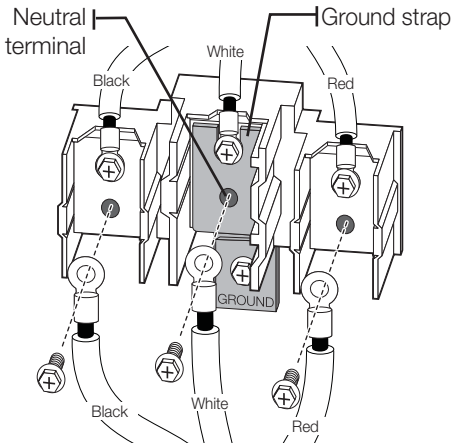


- **You must install the power cord with a strain relief.**
- Attach the strain relief to the 1 3/8" opening in the conduit connection plate.

Installing a 3-wire power cord

WARNING The neutral or ground wire of the power cord must be connected to the neutral terminal located in the center of the terminal block. The power leads must be connected to the lower left and the lower right terminals of the terminal block.

1. Remove the 3 lower terminal screws from the terminal block.
2. Insert the 3 terminal screws through each power cord terminal ring and into the lower terminals of the terminal block. Be certain that the center wire (white/neutral) is connected to the center lower position of the terminal block.
3. Tighten screws securely to the terminal block. **DO NOT remove the ground strap connection.**
4. Go to **step 5** on page 27 to continue with the installation.



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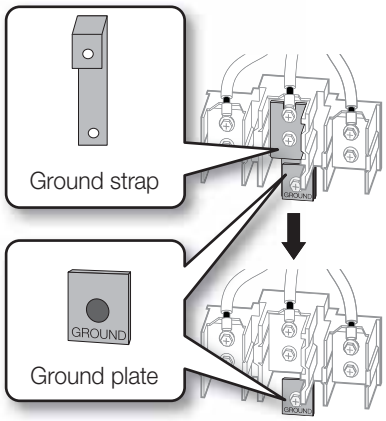
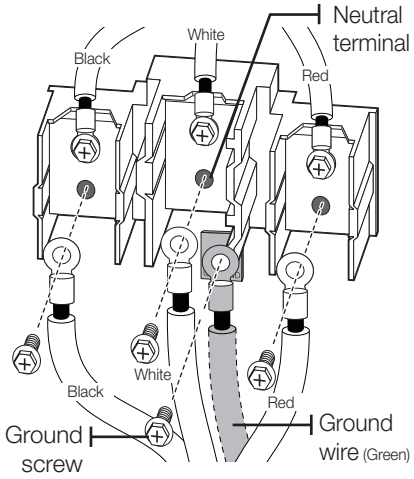
Installing a 4-wire power cord

WARNING The neutral wire of the supply circuit must be connected to the neutral terminal located in the lower center of the terminal block. The power leads must be connected to the lower left and the lower right terminals of the terminal block. The 4th grounding lead must be connected to the frame of the range with the ground plate and the ground screw.

1. Remove the 3 lower terminal screws from the terminal block. Remove the ground screw and ground plate and retain them.
2. **Cut and discard the ground strap. Do not discard any screws.**
3. Insert the ground screw into the power cord ground wire terminal ring, through the ground plate, and into the frame of the range.
4. Insert the 3 terminal screws (removed earlier) through each power cord terminal ring and into the lower terminals of the terminal block. Be certain that the center wire (white/neutral) is connected to the center lower position of the terminal block. Tighten screws securely to the terminal black.
5. Go to **step 5** on page 27 to continue with the installation.





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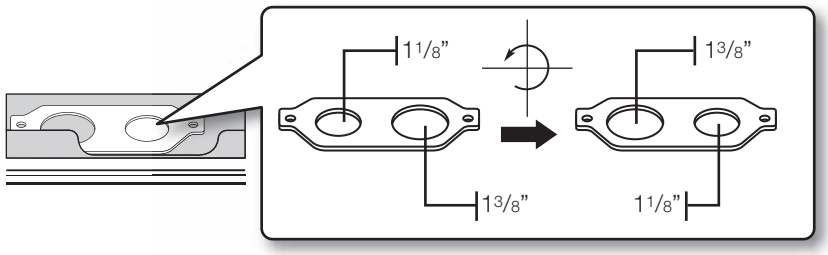
STEP 4. INSTALLING THE CONDUIT

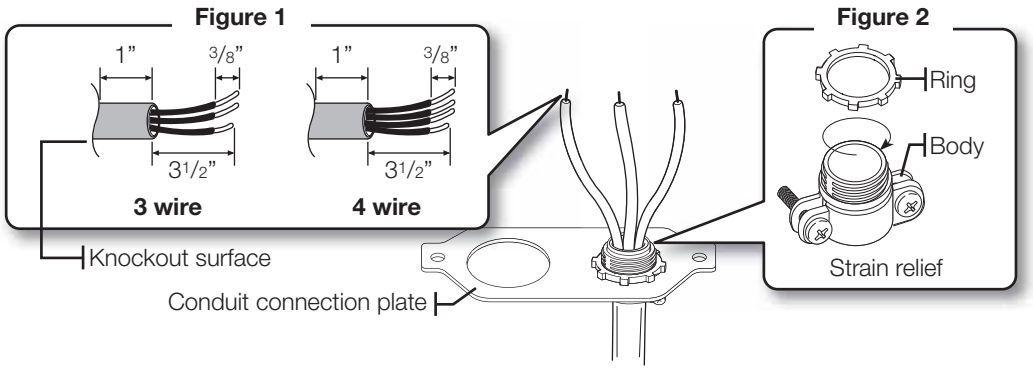
Remove the conduit connection plate and rotate it as shown below.

The conduit hole (1 1/8") must be used.



1. Prepare the conduit cord as shown in Figure 1.

2. Install the conduit cord as shown in Figure 2.



For conduit installations, insert the strain relief (not included) into the conduit hole (1 1/8"). Then thread the conduit cord through the body of the strain relief and fasten the ring. Reinstall the bracket.

Installing a 3-wire conduit

- Aluminum building wire may be used but it must be rated for the correct amperage and voltage. Connect the wires as described below.
- The wire you use, the location and enclosure of splices, etc., must conform to good wiring practices and local codes.

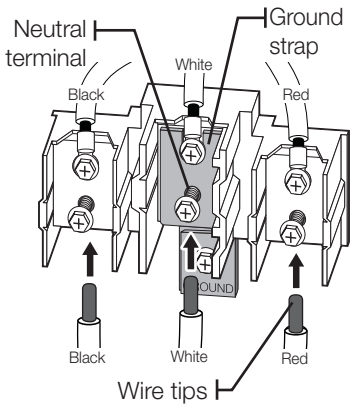
1. Loosen the 3 lower terminal screws from the terminal block.

2. Insert the center bare wire (white/neutral) tip through the bottom center terminal block opening. On certain models, the wire will need to be inserted through the ground strap opening and then into the bottom center block opening.

3. Insert the two side bare wire tips into the lower left and the lower right terminal block openings.

4. Tighten the screws until the wire is firmly secured (35 to 50 inch-lbs.). Do not over-tighten the screws since it could damage the wires.

5. Go to **step 5** on page 27 to continue with the installation.



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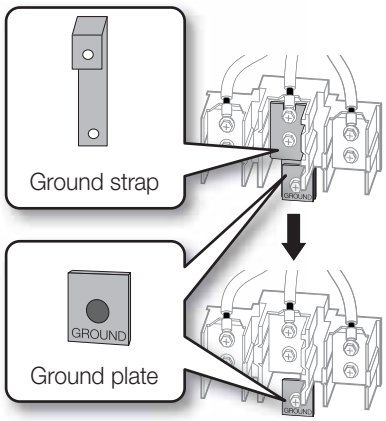
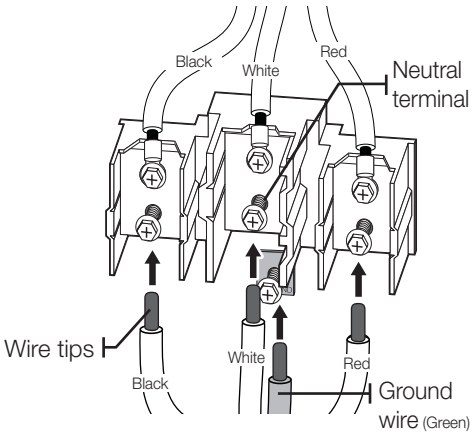
Installing a 4-wire conduit

- Aluminum building wire may be used but it must be rated for the correct amperage and voltage to make the connection. Connect the wires as described below.
- The wire you use, the location and enclosure of splices, etc., must conform to good wiring practices and local codes.

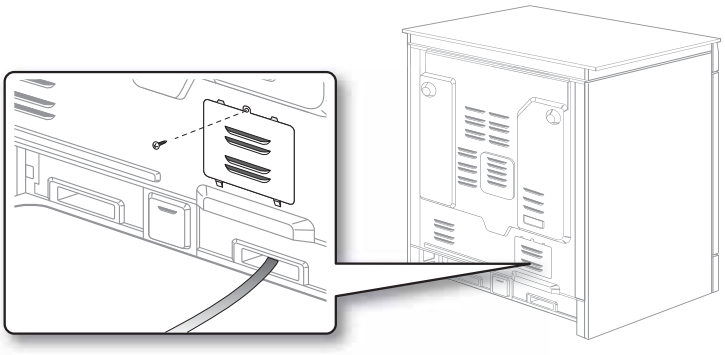
1. Loosen the 3 lower terminal screws from the terminal block. Remove the ground screw and ground plate and retain them.
2. **Cut and discard the ground strap. Do not discard any screws.**
3. Insert the ground bare wire tip between the range frame and the ground plate (removed earlier) and secure it in place with the ground screw (removed earlier).
4. Insert the bare wire (white/neutral) tip through the bottom center of the terminal block opening.
5. Insert the two side bare wire tips into the lower left and the lower right terminal block openings.
6. Tighten the screws until the wire is firmly secured (35 to 50 inch-lbs.). Do not over-tighten the screws since it could damage the wires.
7. Go to **step 5** below to continue with the installation.





STEP 5. REPLACING THE ACCESS COVER

To replace the rear access cover on the range back. Insert the double projections on the bottom of the cover into the pockets located below the opening, and then insert and tighten the rear access cover screw.



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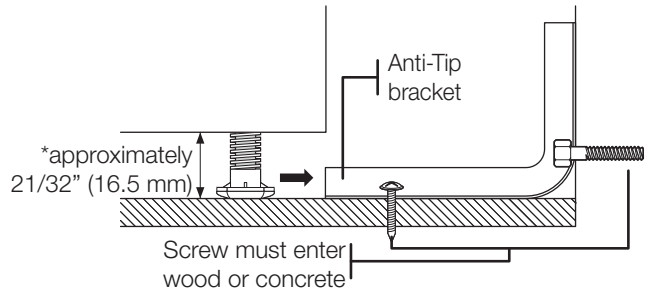
installing the range

INSTALLING THE ANTI-TIP DEVICE

WARNING To reduce the risk of tipping, you must secure the appliance by properly installing the Anti-Tip device packed with the appliance.

- Refer to the installation instructions supplied with the bracket.
- If the anti-tip device is not installed properly, an adult or child stepping on or sitting on the range door could tip the range and suffer serious injuries caused by spilled hot liquids or by the range itself.



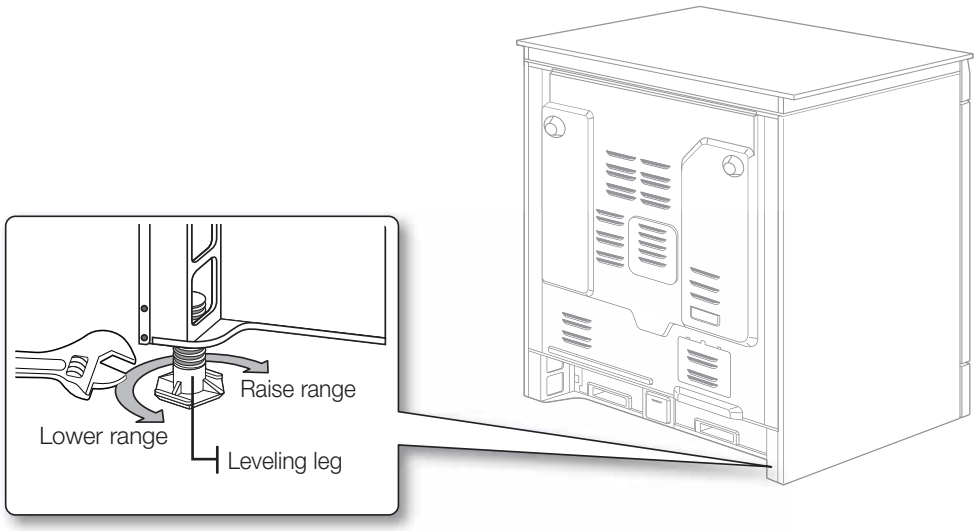
***NOTE:** To install the Anti-Tip bracket, release the leveling leg. A minimum clearance of 21/32” (16.5 mm) is required between the range bottom and the kitchen floor.

1. Install the bracket using the template

The Anti-Tip bracket is packaged with a template. The instructions include information necessary to complete the installation. Read and follow the instructions on the sheet (template) for range installation.

2. Level the range

Level the range by adjusting the leveling legs with a wrench.



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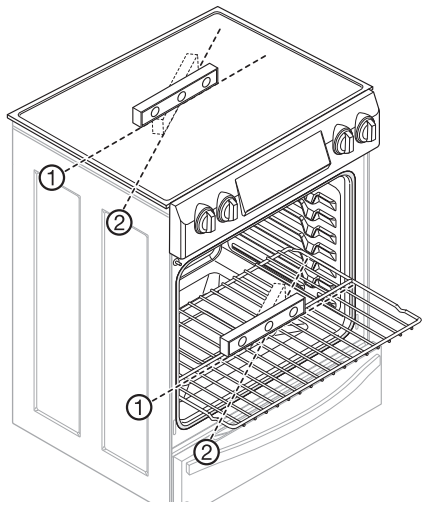
3. Check your adjustments

Use a spirit level to check your adjustments. Place the level diagonally on the oven rack or surface cooktop, and confirm the range is level in the two directions shown below.



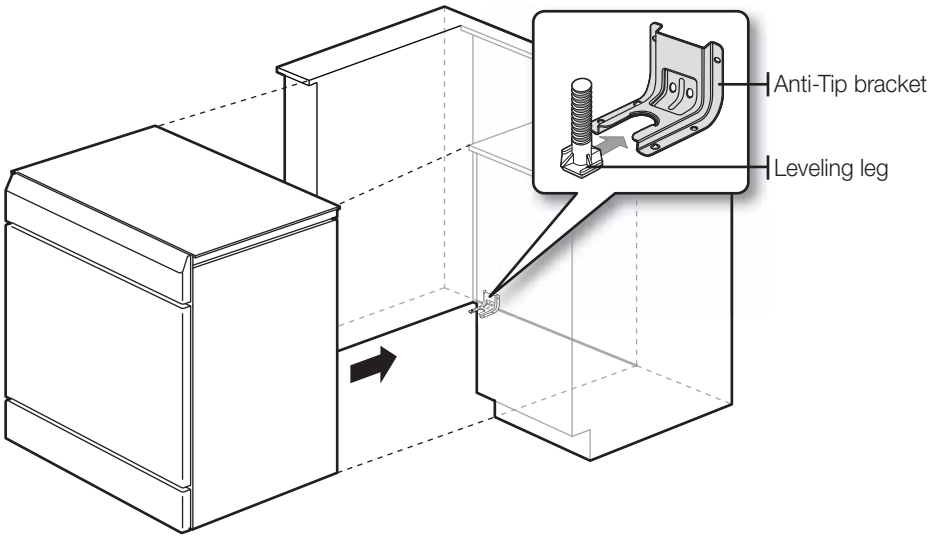
1. Check direction 1.

2. Check direction 2.

If the spirit level indicates that the range is not level, adjust the leveling legs with a wrench.

FINALIZING THE INSTALLATION

- Move range close enough to the opening to plug into the receptacle.
- Slide the range into position insuring that the rear left (or rear right) leg slides under the Anti-Tip bracket.
- Carefully tip the range forward to insure that the Anti-Tip bracket engages the back brace and prevents tip-over.
- Turn on the electrical power. Check the range for proper operation as described in the user manual.



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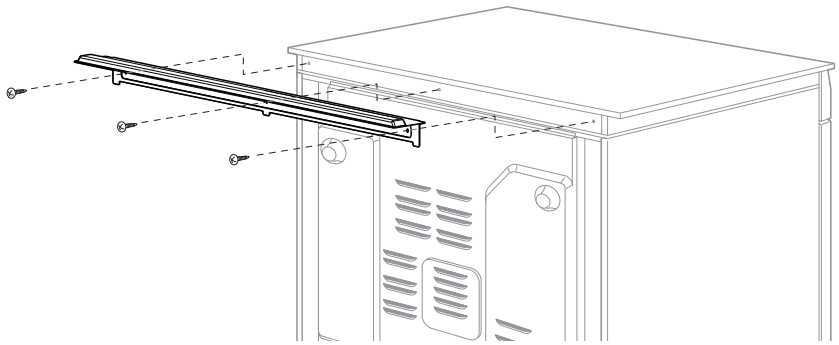
OPTIONAL REAR FILLER KIT

Used to fill gap between the range back and wall. Adds a filler strip to the rear of the range. This kit can only be used when the opening in the countertop is 25” deep.

If the countertop depth is greater than 25”, there will be a gap between the filler kit and the back wall.



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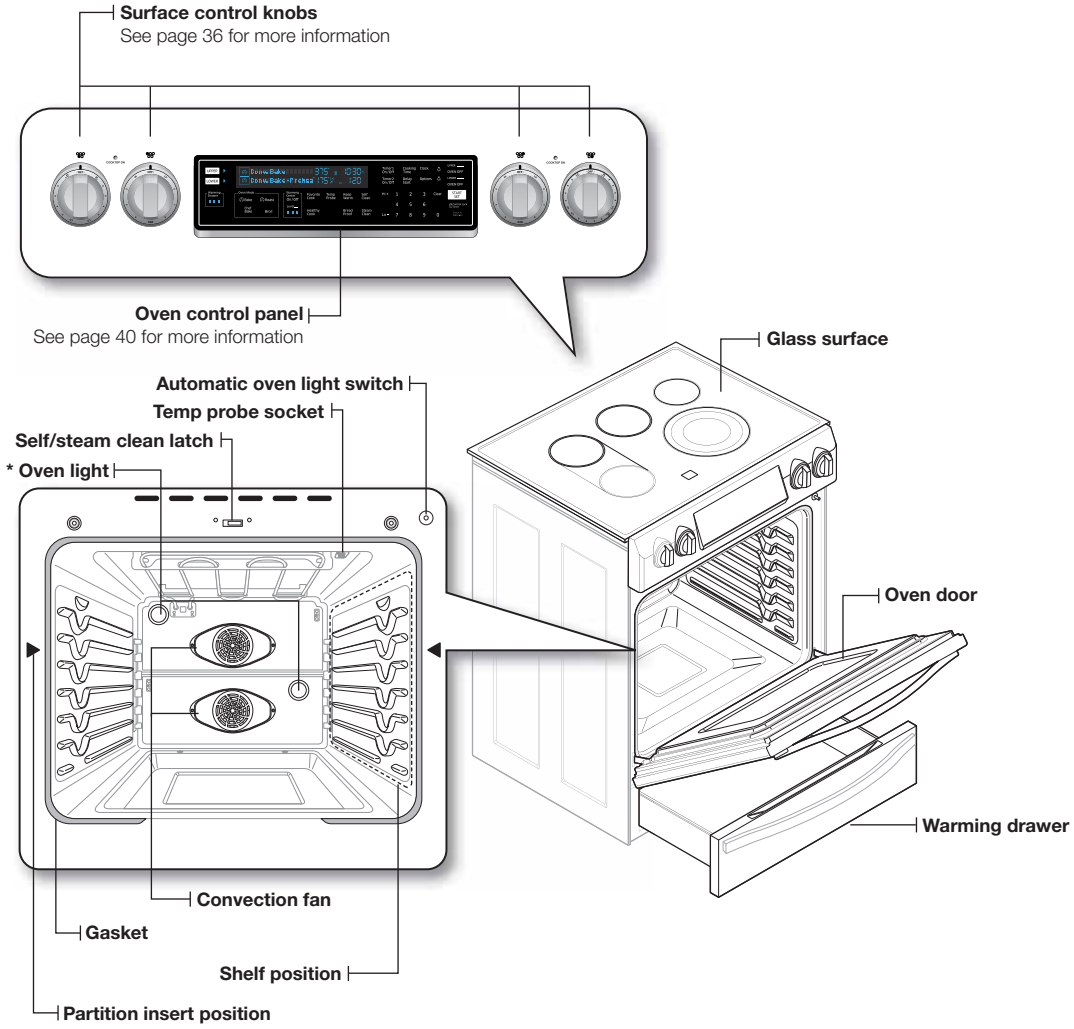
introducing your new range

OVERVIEW



WHAT'S INCLUDED WITH YOUR RANGE

* Wire rack (1) * Gliding rack (1) * Recessed rack (1) * Partition (1) * Temp probe (1)

If you need an accessory marked with a *, you can buy it from the Samsung Contact Center (1-800-726-7864).

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before you begin

Clean the oven thoroughly before using it for the first time. Remove the accessories, set the oven to bake, and then run the oven at 400 °F for 1 hour before using. There will be a distinctive odor. This is normal. Ensure your kitchen is well ventilated during this conditioning period.

getting started

SETTING THE CLOCK

The **clock** must be set to the correct time of day for the automatic oven timing functions to work properly.

- The time of day cannot be changed during a timed cooking, a delay-timed cooking, or a self-cleaning cycle.
- You can choose between a 12-hour or 24-hour display. The default is 12-hour.

How to set the clock

1. Start the set up.
   Press **CLOCK**.
2. Press **CLOCK** to select AM or PM.
   (Skip this step on 24 hour display setting)
3. Enter the current time in hours and minutes on the number pad.
   eg. 1,3,0 for 1:30
4. Press **CLOCK** or **START SET** to save the changes.

CONTROL PANEL DISPLAY MODES

Sleep Mode

Your control panel will remain in a sleep mode when not in use. Only the clock will display. You will need to wake the control panel to begin any function.

Wake Mode

To wake the control panel, touch the wake-up key. After 2 minutes without activity (or one minute when the oven is operating in standby mode), the control panel will return to Sleep mode. User preferences are available in this mode as well as timers, the oven light, and the control lock.

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TURNING THE OVEN LIGHT ON AND OFF

- The oven light turns on automatically when the door is opened.
- The oven light turns off automatically when the door is closed.
- You can turn the oven light on and off manually by pressing **OVEN LIGHT**.

CONTROL LOCKOUT

Control lockout lets you lock the buttons on the touch pad so they cannot be activated accidentally. Control lockout is only activated in standby mode.

How to activate the control lockout feature

1. Press **Control Lock (3 sec)** for 3 seconds.

   The display will show “Loc” and Lock icon continuously, as well as the current time.
   All functions must be cancelled before Control lockout is activated.
   This function is available only when the oven temperature is under 400 °F.

How to unlock the controls

1. Press **Control Lock (3 sec)** for 3 seconds.

   “Loc” and the Lock icon will disappear from the display.

SETTING THE KITCHEN TIMER

The timer counts down elapsed time and will beep when the time you set has elapsed. It does not start or stop cooking functions. You can use the kitchen timer with any of the other oven functions.

How to set the timer

1. Turn the timer on.

   Press **TIMER1 ON/OFF** (**TIMER2 ON/OFF**).

2. Enter the amount of time you want.

   Enter the amount of time you want using the number pad, eg. 1, 5. The timer can be set for any amount of time from 1 minute to 9 hours and 99 minutes. If you make a mistake, press **CLEAR** and enter the amount of time again.

3. Start the timer.

   Press **TIMER1 ON/OFF** (**TIMER2 ON/OFF**) or **START SET**.

4. When the set time has elapsed, the oven will beep and the display will show End until you press the pad. You can cancel the timer at any time by pressing **TIMER1 ON/OFF** (**TIMER2 ON/OFF**).

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surface cooking

ABOUT SURFACE COOKING

CAUTION

BEFORE COOKING

- Do not use the glass cooktop surface as a cutting board.
- Do not place or store items that can melt or catch fire on the glass cooktop, even when it is not being used.
- Turn the surface units on only after placing the cookware on them.
- Do not store heavy items above the cooktop surface. They could fall and damage it.

CAUTION

DURING COOKING

- Do not place aluminum foil or plastic items such as salt and pepper shakers, spoon holders, or plastic wrappings on the range when it is in use. The hot air from the vent could melt plastics or ignite flammable items.
- Make sure the correct surface unit is turned on.
- Never cook food directly on the glass. Always use cookware.
- Always place the pan in the center of the surface unit you are cooking on.
- Never leave surface units unattended while using a high heat setting. Boilovers cause smoking and greasy spillovers that may catch on fire.
- Turn the surface units off before removing cookware.
- Do not use plastic wrap to cover food. Plastic may melt onto the surface and be very difficult to remove.
- Cooling fan can be operated during cooktop cooking.

CAUTION

AFTER COOKING

- Do not touch the surface units until they have cooled down.
- The surface may be still be hot and burns may occur if the glass surface is touched before it has cooled down sufficiently.
- Immediately clean spills on the cooking area to prevent a tough cleaning chore later.
- If you have a cabinet directly above the cooking surface, make sure that the items in it are infrequently used and can be safely stored in an area subjected to heat. Temperatures in the cabinet may be unsafe for items such as volatile liquids, cleaners. and aerosol sprays.

About the radiant surface elements

The temperature of radiant surface elements rises gradually and evenly. As the temperature rises, the radiant element will glow red. To maintain the selected setting, the element will cycle on and off. The heating element retains enough heat to provide a uniform and consistent heat during the off cycle. For efficient cooking, turn off the element several minutes before cooking is complete. This will allow residual heat to complete the cooking process.

Radiant elements have a limiter that allows the element to cycle ON and OFF, even at the HI setting. This helps to prevent damage to the ceramic cooktop. Cycling at the HI setting is normal. It can also occur if the cookware is too small for the radiant element or if the cookware bottom is not flat.

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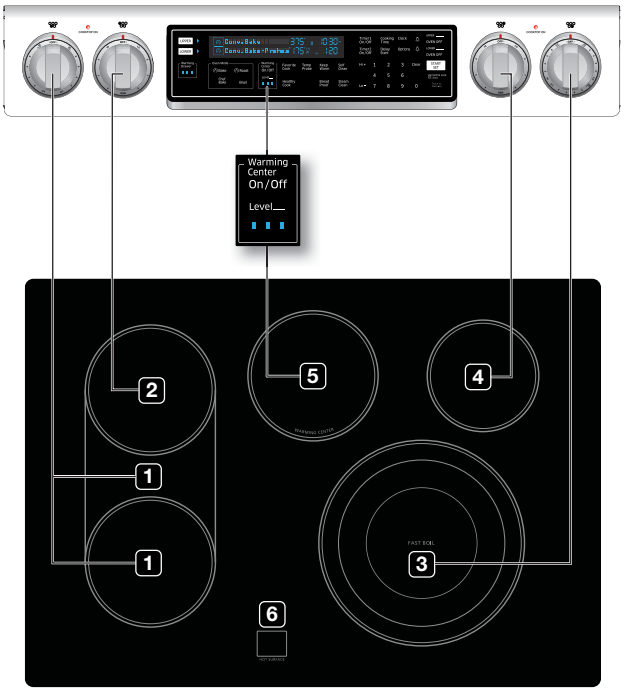
Location of the radiant surface elements and controls

The radiant control knobs operate the radiant surface elements on the cooktop as shown below.



1. **Left Front:** 7”, 1,800 W (Bridge 2,600 W)
2. **Left Rear:** 7”, 1,800 W
3. **Right Front:** 6”/9”/12”, 3,000 W
4. **Right Rear:** 6”, 1,200 W
5. **Warming Center:** 100 W
6. **Hot surface indicator**

Hot surface indicator

- Comes on when the unit is turned on or hot to the touch.
- Stays on even after the unit is turned off.
- Glows until the unit is cooled to approximately 150 °F.

Cooking areas

- The cooking areas on your range are identified by permanent circles on the glass cooking surface. For the most efficient cooking, fit the pan size to the element size.
- **Pans should not extend more than ½˝ to 1˝ beyond the cooking area.**
- When a control is turned on, you can see a glow through the glass cooking surface. **The element will cycle on and off to maintain the preset heat setting, even at high settings.**
- For more information on selecting proper types of cookware, refer to the section “Using the proper cookware” on page 38.

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HOW TO SET THE APPLIANCE FOR SURFACE COOKING

CAUTION

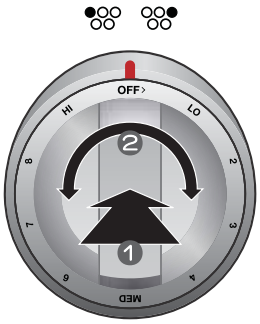
- The surface elements may be hot even when off and burns can occur. Do not touch the surface elements until they have cooled down sufficiently.
- At high or medium-high settings, never leave food unattended. Boilovers cause smoking and greasy spillovers may catch on fire.
- Be sure you turn the control knob to **OFF** when you finish cooking.

Single surface unit control knob (left rear, right rear)

1. Push the knob in.

2. Turn in either direction to the setting you want.

- At both the off and high settings, the knob clicks into position.

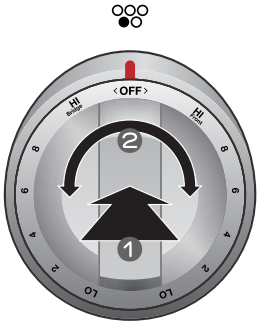


Bridge surface unit control knob (left front)

1. Push the knob in.

2. Turn in either direction to the setting you want.

- To use the single surface unit, turn the control knob to the single burner setting.
- To use the bridge surface unit, turn the control knob to the bridge burner setting.



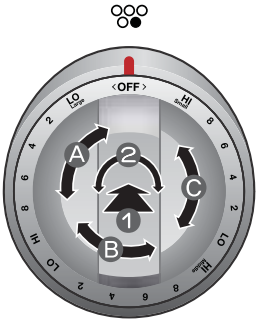
Triple surface unit control knob (right front)

The triple surface unit has 3 cooking sizes to select from so you can match the size of the cooking area to the size of the cookware you are using.

1. Push the knob in.

2. Turn in either direction to the setting you want.

- To use the large surface unit, turn the control knob to the **large burner (A)** settings.
- To use the middle surface unit, turn the control knob to the **middle burner (B)** settings.
- To use the small surface unit, turn the control knob to the **small burner (C)** settings.



If you removed knob for cleaning, insert it after check to direction. (refer to above figure)

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CAUTION The area on the knob between the high and off settings is not appropriate for cooking.

Recommended settings

SETTING	TYPE OF COOKING
HIGH	Starting most foods, bringing water to a boil, pan broiling
MEDIUM HIGH	Continuing a rapid boil, frying, deep fat frying
MEDIUM	Maintaining a slow boil, thickening sauces and gravies, steaming vegetables
MEDIUM LOW	Keeping foods cooking, poaching, stewing
LOW	Keeping foods warm, melting, simmering

Using the warming center

The **warming center**, located in the back center of the glass surface, will keep hot, cooked food at serving temperature.

- **The surface warmer will not glow red like the cooking elements.**

CAUTION
- Do not warm food on the warming center for more than two hours.
- Use only cookware and dishes recommended as safe for oven and cooktop use.
- Always use potholders or oven mitts when removing food from the warming center as cookware and plates will be hot.
- When warming pastries and breads, use covers that have an opening to allow moisture to escape.
- Do not use plastic wrap to cover foods. Plastic may melt onto the surface and be very difficult to clean off.
- Food should be kept in its container and covered with a lid or aluminum foil to maintain food quality.
- Always start with hot food. Eating uncooked or cold food placed on the warming center could result in illness.

1. Turn the warming center on.
   Press **WARMING CENTER ON/OFF**.
2. Select the power setting you want.
   Press **WARMING CENTER LEVEL** once to set it to the Level 1 setting. Press the pad twice for the Level 2 setting, 3 times for Level 3.
3. Turn the warming center off.
   Press **WARMING CENTER ON/OFF**.

- Pressing **OVEN OFF** does not turn the warming center off.
- For best results, all foods on the warming center should be covered with a lid or aluminum foil. When warming pastries or breads, the lid or foil should be vented to allow moisture to escape.

Recommended settings

LEVEL	TYPE OF FOOD
1	Breads/pastries, casseroles, gravies, eggs
2	Dinner plate with foods, soups (cream), vegetables, sauces, stews, meats
3	Fried foods, soups (liquid), hot beverages

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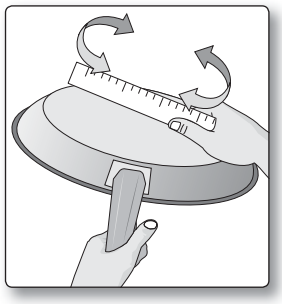
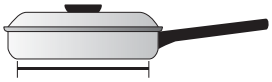
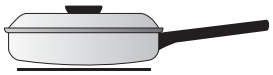
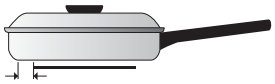
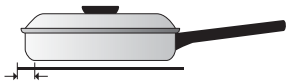
USING THE PROPER COOKWARE

Using the right cookware can prevent many problems, such as uneven cooking or extended cooking times. Using the proper pans will reduce cooking times and cook food more evenly.



Check for flatness by rotating a ruler across the bottom of the cookware.

CORRECT	INCORRECT
	
Flat bottom and straight sides. • Tight fitting lids. • Weight of handle does not tilt pan. • Pan is well balanced. • Pan size matches the amount of food to be prepared and the size of the surface element. • Made of a material that conducts heat well. • Always match pot diameter to element surface diameter.	Curved and warped pan bottoms.  Pan overhangs element by more than one-half inch.  Pan is smaller than element. Heavy handle tilts pan.

CHOOSING THE PROPER COOKWARE

What your cookware is made of determines how evenly and quickly heat is transferred from the surface element to the pan bottom.

- **ALUMINUM** - Excellent heat conductor. Some types of food will cause the aluminum to darken. (Anodized aluminum cookware resists staining and pitting.) If aluminum pans are slid across the ceramic cooktop, they may leave metal marks that resemble scratches. Remove these marks as soon as the cooktop cools down.
- **COPPER** - Excellent heat conductor but discolors easily. May leave metal marks on ceramic glass (see above).
- **STAINLESS STEEL** - Slow heat conductor with uneven cooking results. Is durable, easy to clean and resists staining.
- **CAST IRON** - A poor conductor, but retains heat very well. Cooks evenly once cooking temperature is reached. Not recommended for use on ceramic cooktops.
- **ENAMELWARE** - Heating characteristics will vary depending on base material. Porcelain-enamel coating must be smooth to avoid scratching ceramic cooktops.
- **GLASS** - Slow heat conductor. Not recommended for ceramic cooktop surfaces because it may scratch the glass.

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PROTECTING THE COOKTOP SURFACE

Cleaning

- Clean the cooktop before using it for the first time.
- Clean your cooktop daily or after each use. This will keep your cooktop looking good and can prevent damage.
- If a spillover occurs while you are cooking, immediately clean the spill from the cooking area while it is hot to prevent a tough cleaning chore later. Using extreme care, wipe the spill with a clean dry towel.
- Do not allow spills to remain on the cooking area or the cooktop trim for a long period of time.
- **Do not** use abrasive cleansing powders or scouring pads, which will scratch the cooktop.
- **Do not** use chlorine bleach, ammonia, or other cleansers not specifically recommended for use on a glass-ceramic surface.

Preventing marks and scratches

- Do not use glass cookware. It may scratch the cooktop.
- **Do not** place a trivet or wok ring between the cooktop and the pan. These items can mark or scratch the cooktop.
- Make sure the cooktop and the pan bottom are clean.
- **Do not** slide metal pans across the cooktop.

Preventing stains

- **Do not** use a soiled dish cloth or sponge to clean the cooktop surface. A film will remain, which may cause stains on the cooking surface after the area is heated.
- Continuously cooking on a soiled surface can result in a permanent stain.

Preventing other damage

- Do not allow plastic, sugar, or foods with high sugar content to melt onto the hot cooktop. Should this happen, clean immediately.
- Do not let a pan boil dry. This will damage the cooktop and the pan.
- **Do not** use the cooktop as a work surface or cutting board.
- **Do not** cook food directly on the cooktop. Always use the proper cookware.

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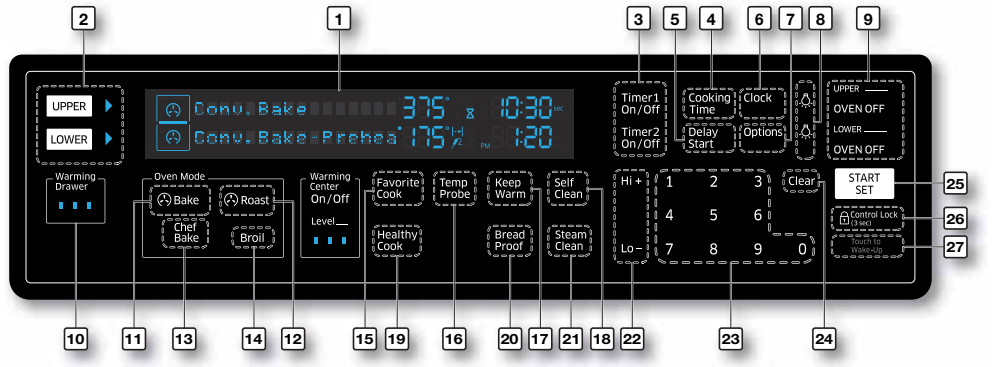
THE OVEN CONTROL PANEL

READ THE INSTRUCTIONS CAREFULLY BEFORE USING THE OVEN. For the best results, familiarize yourself with the various features and functions of the oven as described below. **Detailed instructions for each feature and function follow later in this user manual.**



1. **DISPLAY:** Shows the time of day, oven temperature, whether the oven is in the chef bake, broil or self-cleaning mode, and the time set for the timer or automatic oven operations.
2. **UPPER/LOWER:** Use to activate the upper or lower oven for cooking operation.
3. **TIMER ON/OFF:** Use to set or cancel the minute timer. The minute timer does not start or stop cooking.
4. **COOKING TIME:** Press and then use the number pad to set the amount of time you want your food to cook. The oven will shut off when the cooking time has run out.
5. **DELAY START:** Press to set the oven to start and stop automatically at a time you set. (Chef bake, Conv.bake/Roast, Cooking Time, and self clean only.)
6. **CLOCK:** Use to set the time of day.
7. **OPTIONS:** Use to bring up the user preference menu in the display.
8. **LAMP:** Press to turn the oven light on or off.
9. **OVEN OFF:** Press to cancel all oven operations except the clock and timer.
10. **WARMING DRAWER:** Press to turn the warming drawer on or off. (Low, Mid, Hi)
11. **CONVECTION BAKE:** Use to select the Convection bake function of the oven.
12. **CONVECTION ROAST:** Use to select the Convection roast function of the single or upper oven.
13. **CHEF BAKE:** Use to select the chef bake function of the single or lower oven.
14. **BROIL:** Use to select the broil function of the single or upper oven.
15. **FAVORITE COOK:** Use to save or recall a favorite cooking mode.
16. **TEMP PROBE:** Use to activate the temp probe mode.
17. **KEEP WARM:** Use to select the keep warm function of the single oven to keep cooked foods warm.
18. **SELF CLEAN:** Use to select the Self-cleaning function of the single oven.
19. **HEALTHY COOK:** Press to recall the healthy cook recipe setting of the oven.
20. **BREAD PROOF:** Use to select the Bread proof function.
21. **STEAM CLEAN:** Use to select the steam cleaning function of the single oven.
22. **HI+/LO-:** Use to raise or lower the temperature and increase or decrease times.
23. **NUMBER PAD:** Use to set any function requiring numbers such as the time of day on the clock, the timer, the oven temperature, the start time and length of operation for timed baking.
24. **CLEAR:** Use to cancel previously entered temperature or times.
25. **START SET:** Use to start any cooking or cleaning function in the oven.
26. **CONTROL LOCKOUT:** Use to disable all oven functions.
27. **TOUCH TO WAKE-UP:** Press to activate buttons and functions on the display.

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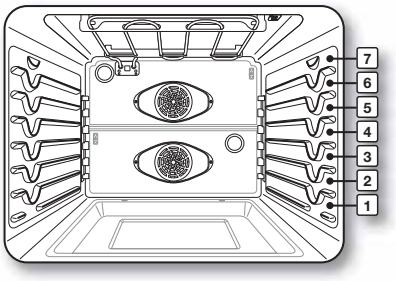
USING THE OVEN RACKS

Oven rack positions (single mode)

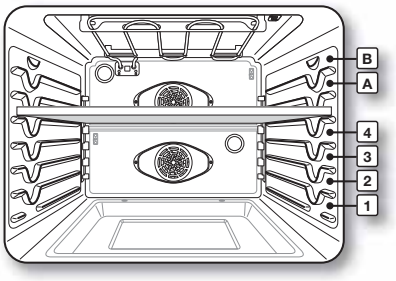


The single oven has 7 rack positions (1~7).

TYPE OF FOOD	RACK POSITION
Muffins, Browines, Cookies, Cupcakes, Layer cakes, Pies, Biscuits	**4**
Frozen pies	**4**
Casserole	**4**
Bundt or pound cakes	**3**
Angel food cakes	**2**
Small roast, hams	**2**
Turkey, Large roast	**1**

- This table is for reference only.

Oven rack positions with partition (twin mode)



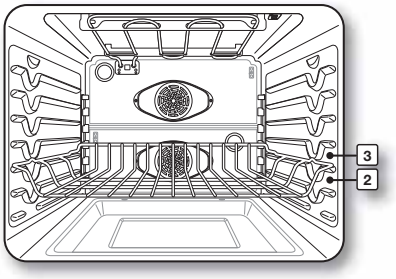
The upper oven has 2 rack positions (A, B).

The lower oven has 4 rack positions (1~4).

TYPE OF FOOD	RACK POSITION	
	Upper	Lower
Frozen pies	**A**	**2**
Angel food cakes	**-**	**2**
Bundt or pound cakes	**-**	**2**
Muffins, Browines, Cookies, Cupcakes, Layer cakes, Pies, Biscuits	**A**	**2**
Casserole	**A**	**2**
Small roast, hams	**A**	**2**
Small turkey, Medium roast	**-**	**1**

- This table is for reference only.

Recessed rack position



If you use Recessed rack, the recessed ends must be placed in the rack position above the desired position of the food. See the following figure.

These rack positions are for flat racks. If recessed rack is used, the rack position must be adjusted as shown in the previous figure.

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Rack and Pan Placement

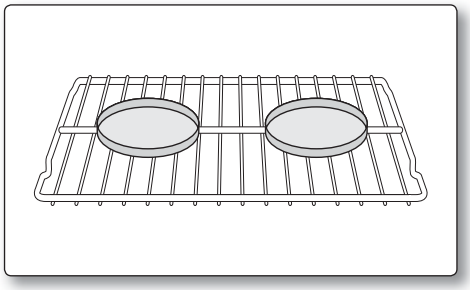
Centering the baking pans in the oven as much as possible will produce better results. If baking with more than one pan, place the pans so each has at least 1˝ to 1½˝ of air space around it.

If baking on two racks, place the oven racks in **positions 2** and **4** or **2** and **5** when using a single cavity.
For the best performance, place the oven racks in **positions 2** and **4** when baking cakes on multiple racks in a single cavity.
When baking cookies on multiple racks, place the oven racks in **positions 2** and **5**.
Place the pans or cookware as show in the figures below.
When baking on single oven rack, place the oven rack in **position 3** or **4**.

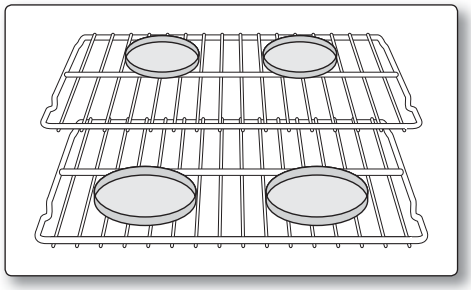
- If you use the gliding rack, place the gliding rack below the flat rack.

Using Multiple Oven Racks

Type of Baking	Rack positions
Cakes	2 and 4
Cookies	2 and 5



Single Oven Rack



Multiple Oven Rack

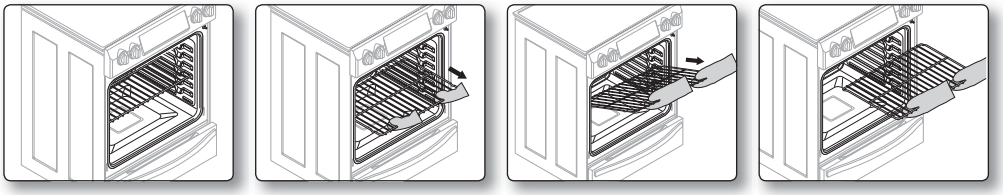
Before using the racks

The oven has three racks.

Each rack has stoppers that need to be placed correctly on the supports. These stoppers will keep the rack from coming completely out.

CAUTION

- Do not cover a rack with aluminum foil or place on the oven bottom. This will hamper the heat circulation, resulting in poor baking, and may damage the oven bottom.
- Arrange the oven racks only when the oven is cool.



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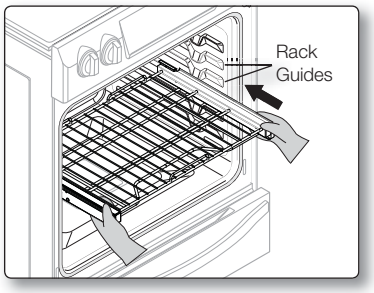
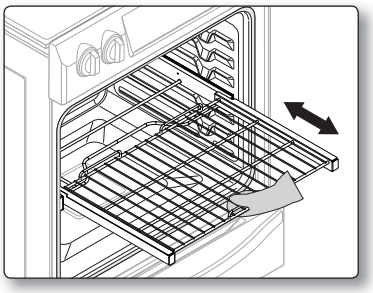
USING THE GLIDING RACK

The fully extendable Gliding Rack makes food preparation easier, especially when preparing heavier dishes. The Gliding Rack has 2 glide tracks that allow you to extend the rack well out of the oven without touching the sides of the oven walls.

Installing the Gliding rack

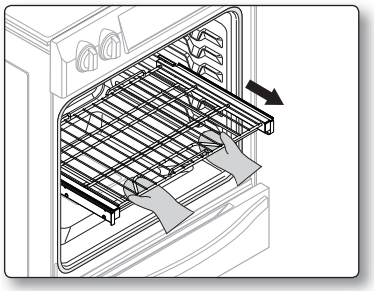
- With the Gliding rack in the “Closed” position and the oven off, carefully insert the Gliding Rack between the guides until the rack reaches the back.
- When using the Gliding Rack in the oven, be sure to pull on the handle of the rack only to slide it in and out. If you grasp the frame while using the rack, the entire Gliding Rack will be removed.





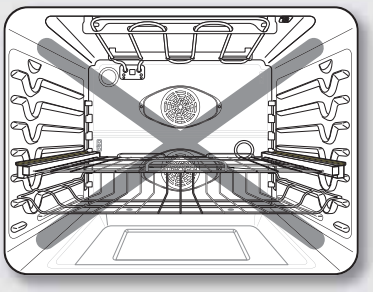
Removing the Gliding rack

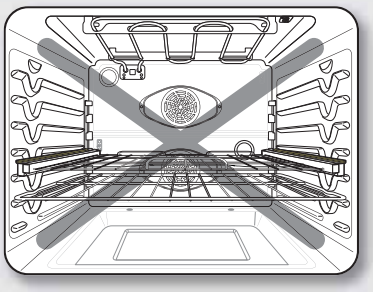
- With the Sliding rack in the “Closed” position and the oven off and cool, grasp the rack and frame and pull both forward to remove.



CAUTION

Do not install the Gliding rack directly above the Flat rack and Recessed rack.
You will not be able to install it properly and the rack could fall.





You can install the Gliding rack in any rack positions except the highest (level 7) and lowest (level 1) rack position in the oven.

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USING THE PARTITION

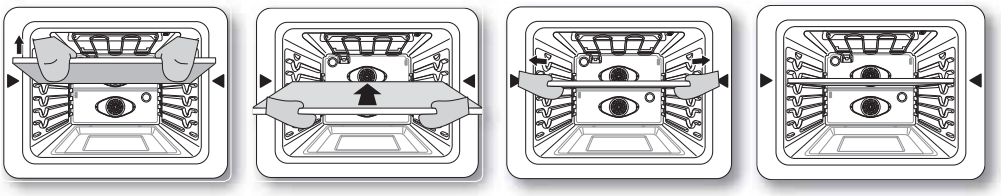
- To use twin mode operation, insert the partition.
- You cannot use the Self-Clean or Steam-Clean functions when the partition is installed in the oven cavity.
- Handle the partition with both hands.
- Use oven gloves when inserting or removing the partition.

To Install the Partition into the Oven Cavity

1. Insert the partition into the 5th rack position of the cavity.

2. Push the partition in until its back end rests against the back of the cavity.

3. If the partition is installed correctly, the "-" icon appears on the display.



CAUTION

Range displays "-dE-"

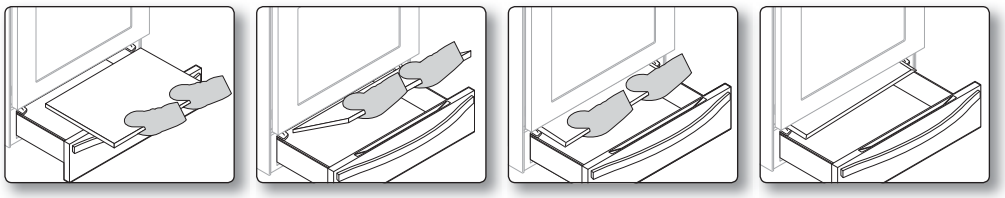
- Check the partition to see if it is installed correctly.

To Insert the Partition into the Partition Storage Location

1. Open the warming drawer.

2. Tilt the partition up slightly and rest it on the slides on either side of the storage location.

3. Tip the partition down and push it in.



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TWIN COOKING MODE TEMPERATURE SETTING RANGES

When you use the upper and lower ovens at the same time, each oven has a minimum and maximum amount of power available and consequently a minimum and maximum temperature setting. Oven temperatures in the lower oven also limit broil settings in the upper oven. The temperature and broil setting limitations are shown in the table below.

(O - Available, X - Not available)

UPPER OVEN		**LOWER OVEN Available setting function and temp.**			
Mode	Set Temp	CHEF BAKE		Convection BAKE	
		MIN	MAX	MIN	MAX
Broil	Hi	350 °F	480 °F	350 °F	480 °F
	Low	325 °F	480 °F	325 °F	480 °F
Convection Bake & Convection Roast	480 °F	400 °F	480 °F	400 °F	480 °F
	450 °F	350 °F	480 °F	350 °F	480 °F
	300 °F	250 °F	375 °F	250 °F	375 °F
	250 °F	225 °F	300 °F	225 °F	300 °F
	175 °F	175 °F	200 °F	175 °F	200 °F

LOWER OVEN		**UPPER OVEN Available setting function and temp.**			
Mode	Set Temp	BROIL		Convection BAKE & ROAST	
		LOW	HI	MIN	MAX
Chef Bake	480 °F	O	O	400 °F	480 °F
	450 °F	O	O	350 °F	480 °F
	350 °F	O	X	275 °F	450 °F
	325 °F	O	X	275 °F	400 °F
	250 °F	X	X	225 °F	300 °F
	175 °F	X	X	175 °F	200 °F
Convection Bake	480 °F	O	O	400 °F	480 °F
	450 °F	O	O	350 °F	480 °F
	350 °F	O	X	275 °F	450 °F
	325 °F	O	X	275 °F	400 °F
	250 °F	X	X	225 °F	300 °F
	175 °F	X	X	175 °F	200 °F

The twin cooking mode lets you use different settings for the upper and lower compartments, such as different switch off times, cooking times and temperatures settings. To apply or modify settings in either compartment, press the respective touch pad.

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MINIMUM AND MAXIMUM SETTINGS

All of the features listed in the table below have minimum and maximum time or temperature settings.

A beep will sound each time you press a pad on the control panel and the entry is accepted. An error tone will sound in the form of a long beep if the temperature or time you entered is below the minimum or above the maximum setting for the feature.

FEATURE	MINIMUM	MAXIMUM
Single Oven		
Chef Bake	175 °F (80 °C)	550 °F (285 °C)
Broil	LO	HI
Convection Bake	175 °F (80 °C)	550 °F (285 °C)
Convection Roast	175 °F (80 °C)	550 °F (285 °C)
Self Clean	3 Hr.	5 Hr.
Steam Clean	20 Min.	20 Min.
Warming Drawer	-	3 Hr.
Keep Warm	-	3 Hr.
Twin Oven (With partition)		
Chef Bake	175 °F (80 °C)	480 °F (250 °C)
Broil	LO	HI
Convection Bake	175 °F (80 °C)	480 °F (250 °C)
Convection Roast	175 °F (80 °C)	480 °F (250 °C)

CHEF BAKING

The oven can be programmed to chef bake at any temperature from 175 °F to 550 °F.

Baking temperature and time will vary depending on the ingredients, size and shaped of the baking pan used.
Dark or nonstick coatings may be cooked food faster with more browning.

How to set the temperature (Single mode)

1. Start the set up.

   Press **CHEF BAKE**. The default temperature is 350 °F.

2. Enter the temperature you want on the number pad, eg. 3, 7, 5.

3. Start the chef bake function.

   Press **START SET**. The temperature display will start to change once the oven temperature reaches 175 °F.

4. If you want to cancel chef baking or if you have finished, press **OVEN OFF**.

Place food in the oven after preheating if the recipe calls for it. Preheating is very important for good results when baking cakes, cookies, pastry, and breads. After the oven has reached the desired temperature, a long beep will sound 6 times.

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How to set the temperature (Twin mode)

1. Insert the Partition.
2. Start the set up.

   Press **LOWER**. (You can't use this mode on the UPPER oven).
3. Press **CHEF BAKE**. The default temperature is 350 °F.
4. Enter the temperature you want to on the number pad eg. 3, 7, 5.
5. Start the chef bake function.

   Press **START SET**. The temperature display will start to change once the oven temperature reaches 175 °F.
6. If you want to cancel chef baking or if you have finished, press **LOWER OVEN OFF**.

Place food in the oven after preheating if the recipe calls for it. Preheating is very important for good results when baking cakes, cookies, pastry, and breads. After the oven has reached the desired temperature, a long beep will sound 6 times.

How to adjust the temperature while cooking

1. Start the set up.

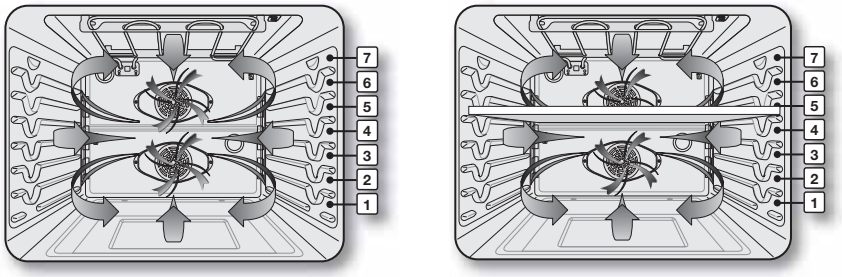
   Press **CHEF BAKE**. The display will show the present temperature, eg. 375 °F.
2. Enter the temperature you want, eg. 425 °F, using the number pad.
3. Complete the entry by pressing **START SET**.

   The process is the same in twin mode.

If you leave the oven door open for more than 2 minutes when the oven is on, all heating elements will shut off automatically.

When you have finished cooking, the cooling fan will continue to run until the oven has cooled down.

CONVECTION BAKING



By using the convection bake feature, you will be able to cook faster. You can program the oven for convection baking at any temperature between 175 °F and 550 °F.

When operating in twin mode, you can program the oven for convection baking at any temperature between 175 °F and 480 °F. This improved heat distribution allows for even cooking and excellent results using multiple racks at the same time. Foods cooked on a single oven rack will generally cook faster and more evenly with convection baking. Multiple oven rack cooking may slightly increase cook times for some foods, but the overall result is time saved. Breads and pastries brown more evenly.

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Tip for convection baking (single mode)

The amount of time you save will vary depending on the amount and type of food you are cooking. When baking cookies or biscuits, you should use pans with no sides or very low sides to allow the heated air to circulate around the food. Using a pan with a dark finish will allow faster cooking times.

When using convection baking with a single rack, place the oven rack in **position 4**. If cooking on multiple racks, place the oven racks in **positions 2** and **5** (when baking cookies) or **2** and **4** (when baking cakes).

How to set the oven for convection baking (single mode)

1. Start the convection baking mode.

   Press **Bake**. The default temperature is 350 °F.

2. Enter the temperature you want, eg. 400 °F, using the number pad. Set the temperature that is called for in the recipe.
3. Press **START SET** to begin convection baking.

   The Conv.Bake icon and the adjusted oven temperature, eg. 400 °F, will appear in the display for 2 seconds.

   The temperature display will start to change once the oven temperature reaches 175 °F.

   A beep will sound 6 times when the oven reaches the adjusted oven temperature.

4. To turn off or cancel convection baking, press **OVEN OFF**.

How to set the oven for convection baking (twin mode)

Insert the partition into the cavity.

1. Start the Convection baking mode.

   Press **UPPER** or **LOWER** to select the partition in which you intend to cook.

2. Press **Bake**. The default temperature is 350 °F.
3. Enter the temperature you want, eg. 400 °F, using number pads.

   You can select a temperature from 175 °F to 480 °F.

4. Press **START SET** to begin convection baking.

   The Conv.Bake icon and the adjusted oven temperature, eg. 400 °F, will appear in the display for 2 seconds.

   The temperature display will start to change once the oven temperature reaches 175 °F.

   A beep will sound 6 times when the oven reaches the adjusted oven temperature.

5. To turn off or cancel convection baking, press **UPPER OVEN OFF** or **LOWER OVEN OFF** depending on the partition you want to turn OFF.

The convection oven fan shuts off when the oven door is opened.
DO NOT leave the door open for long periods of time while using convection cooking or you may shorten the life of the convection heating element.

If you leave the oven door open for more than 2 minutes when the oven is on, all heating elements will shut off automatically.

When you have finished cooking, the cooling fan will continue to run until the oven has cooled down.

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CONVECTION ROASTING

Convection roasting is good for cooking large tender cuts of meat, uncovered.

Heat comes from the top heating element. The convection fan circulates the heated air evenly over and around the food. Meat and poultry are browned on all sides as if they were cooked on a rotisserie. The heated air seals in juices quickly for a moist and tender product while, at the same time, creating a rich golden brown exterior.

How to set the oven for convection roasting (single mode)

1. Start the convection roasting mode.
   Press **Roast**. The default temperature is 350 °F.
2. Enter the temperature you want, eg. 400 °F, using the number pads.
3. Press **START SET** to begin convection roasting.
   The Conv.Roast icon and the adjusted oven temperature, eg. 400 °F, will appear in the display for 2 seconds.
   The temperature display will start to change once the oven temperature reaches 175 °F.
   A beep will sound 6 times when the oven reaches the adjusted oven temperature.
4. Turn off or cancel convection roasting by pressing **OVEN OFF**.

How to set the oven for convection roasting (twin mode)

1. Insert the partition in the cavity.
2. Start the convection roasting mode.
   Press **UPPER**.
3. Press **Roast**.
   The default temperature is 350 °F.
4. Press **START SET** to begin convection roasting.
5. To turn off or cancel convection roasting, press **UPPER OVEN OFF**.

The convection oven fan shuts off when the oven door is opened.
DO NOT leave the door open for long periods of time while using convection cooking or you may shorten the life of the convection heating element.

If you leave the oven door open for more than 2 minutes when the oven is on, all heating elements will shut off automatically.

When you have finished cooking, the cooling fan will continue to run until the oven has cooled down.

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TIMED COOKING

In timed cooking, the oven turns on immediately and cooks for the length of time you select. At the end of the cooking time, the oven turns off automatically.

- You can use the cooking time feature only with another cooking operation (Chef Bake, Convection Bake, Convection Roast, Healthy Cook, or Favorite Cook).

How to set the oven for timed cooking (single mode)

1. Enter the set up.

   Press the pad for the cooking operation you want, eg. **CONV.BAKE**. The default temperature is 350 °F.

2. Enter the temperature you want, eg. 375 °F, using the number pad.
3. Press **COOKING TIME**.
4. Enter the cooking time you want, eg. 45 min, using the number pad.

   You can set the cooking time for any amount of time from 1 minute to 9 hours and 99 minutes.

5. Press **START SET** to begin cooking.

   The temperature display will start to change once the oven temperature reaches 175 °F.

   The oven will continue to cook until the set amount of time has elapsed, then turn off automatically unless the keep warm feature was set. (Refer to the section on the keep warm function on page 57.)

6. You can cancel a cook time at any time by pressing **OVEN OFF**.

How to set the oven for timed cooking (twin mode)

Insert the partition into the cavity.

1. Enter the set up.

   Press **UPPER** or **LOWER** for the cooking mode you want.

2. Press pad for the cooking operation you want, eg. **CONV.BAKE**. The default temperature is 350 °F.
3. Enter the temperature you want, eg. 375 °F, using the number pad.
4. Press **COOKING TIME**.
5. Enter the cooking time you want, eg. 45 minutes, using the number pad.

   You can set the cooking time for any amount from 1 minute to 9 hours and 99 minutes.

6. Press **START SET** to begin cooking.
7. You can cancel a timed cooking at any time by pressing **OVEN OFF**.

Place food in the oven after preheating if the recipe calls for it. Preheating is important for good results when baking cakes, cookies, pastry, and breads. After the oven has reached the desired temperature, a long beep will sound 6 times.

CAUTION

Use caution with the **cooking time** or **delay start** features. Use these features when cooking cured or frozen meats and most fruits and vegetables. Foods that can easily spoil, such as milk, eggs, fish, meat, or poultry, should be chilled in the refrigerator first. Even when chilled, they should not stand in the oven for more than 1 hour before cooking begins, and should be removed promptly when cooking is completed. Eating spoiled food can result in sickness from food poisoning.

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DELAY START

In a delay timed cooking, the oven's timer turns the oven on and off at times you select in advance.

- You can use the delay start feature only with another cooking operation (Chef Bake, Convection Bake, Convection Roast, Healthy Cook, or Favorite Cook).
- You can set the oven for a delay start before setting other cooking operations.
- The clock must be set to the current time.

How to set the oven for delay start (single mode)

1. Position the oven rack(s) and place the food in the oven.
2. Enter the set up.

   Press the pad for the cooking operation you want, eg. **CONV.BAKE**. The default temperature is 350 °F.
3. Use the number pad to enter the temperature you want, eg. 375 °F.
4. Press **COOKING TIME**.
5. Enter the cooking time you want, eg. 45 minutes, using the number pad.

   You can set the cooking time for any amount of time from 1 minute to 9 hours and 99 minutes.
6. Press **DELAY START**.
7. Enter the time you want the oven to turn on, eg. 4:30, using the number pad.
8. Press **START SET**.

   At the set time, a short beep will sound. The oven will begin to bake. When the oven has reached the desired temperature, a long beep will sound 6 times.

How to set the oven for delay start (twin mode)

Insert the partition into the cavity.

1. Position the oven rack(s) and place the food in the oven.
2. Enter the set up.

   Press **UPPER** or **LOWER** for the cooking mode you want.
3. Press the pad for the cooking operation you want, eg. **CONV.BAKE**. The default temperature is 350 °F.
4. Use the number pads to enter the temperature you want, eg. 375 °F.
5. Press **COOKING TIME**.
6. Enter the cooking time you want, eg. 45 minutes, using the number pad.

   You can set the cooking time for any amount of time from 1 minute to 9 hours and 99 minutes.
7. Press **DELAY START**.
8. Enter the time you want the oven to turn on, eg. 4:30, using the number pads.
9. Press **START SET**.

   At the set time, a short beep will sound. The oven will begin to bake. When the oven has reached the desired temperature, a long beep will sound 6 times.

Place food in the oven after preheating if the recipe calls for it. Preheating is important for good results when baking cakes, cookies, pastry, and breads. After the oven has reached the desired temperature, a long beep will sound 6 times.

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BROILING

Broil mode is best for meats, fish, and poultry up to 1" thick. Broiling is a method of cooking tender cuts of meat by direct heat under the broil element of the oven. The high heat cooks quickly and gives a rich, brown outer appearance. Temp probe cannot be used with this mode.

How to set the oven for broiling (single mode)

1. Select the broil setting you want.

   Press **BROIL**.
   You can select Hi or Lo by pressing **HI+** or **LO-**.

   Use Lo to cook foods such as poultry or thick cuts of meat thoroughly without over-browning them.

2. Start the broiling function.

   Press **START SET**.

   Broil one side until the food is browned. Turn over and broil the other side.

3. Press **OVEN OFF** once you have finished cooking or if you want to cancel broiling.

How to set the oven for broiling (twin mode)

Insert the partition into the cavity.

1. Press **UPPER**.

   Press **BROIL**.
   You can select Hi or Lo by pressing **HI+** or **LO-**.

   Use Lo to cook foods such as poultry or thick cuts of meat thoroughly without over-browning them.

2. Start the broiling function.

   Press **START SET**.

   Broil one side until the food is browned. Turn over and broil the other side.

3. Press **UPPER OVEN OFF** once you have finished cooking or if you want to cancel broiling.

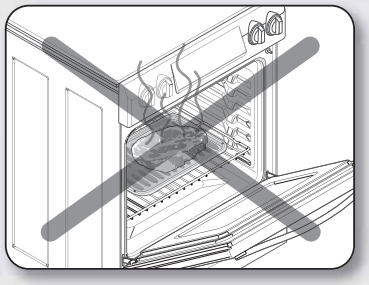
This oven is designed for CLOSE DOOR broiling.
The oven door must be closed during broiling.

If you leave the oven door open for more than 2 minutes when the oven is on, all heating elements will shut off automatically.

When you have finished cooking, the cooling fan will continue to run until the oven has cooled down.

CAUTION

Always use this cooking mode with the oven door closed.



CAUTION

Use care when opening the door. Let hot air or steam escape before you remove food from or put food into the oven.

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Broiling Recommendation Guide

The size, weight, thickness, starting temperature, and your doneness preference will affect broiling times.

This guide is based on meats at refrigerator temperature.
Always use a broiler pan and its grid when broiling.
Always preheat the oven for 5 minutes before broiling.

Food	Doneness	Size	Thickness	Rack position		Cooking time	
				Single	Upper	1st side	2nd side
Hamburgers	Medium	9 patties	3/4”	6	A	3:00	2:30
	Medium	9 patties	1”	6 (or 7)	A	3:30	3:00
	Medium	16 patties	1”	6	A	4:00	3:00
Toasts	-	9 toasts	-	5	A	0:50	0:35
Beef steaks	Rare	-	1”	5	A	5:00	3:30-4:00
	Medium	-	1-1½”	5	A	7:00	5:00-6:00
	Well done	-	1½”	5	A	8:00	6:00-7:00
Chicken pieces	Well done	4.5 lbs.	1/2-3/4”	2	A	18:00-20:00	11:00-15:00
	Well done	2-2½ lbs.	1/2-3/4”	2	A	13:00-15:00	8:00-11:00
Pork chops	Well done	1 lb.	1/2”	3 or 2	A	9:00-10:00	7:00-9:00
Lamb chops	Medium	10-12 oz.	1”	3 or 2	A	5:00	4:00-5:00
	Well done	1 lb.	1½”	3 or 2	A	7:00	6:00-8:00
Fish fillets	Well done	-	1/4-1/2”	3 or 2	A	5:00-9:00	3:00-4:00
Ham slices (precooked)	-	-	1/2”	3 or 2	A	5:00	4:00

USING THE FAVORITE COOK FEATURE

The favorite cook feature lets you record up to 3 different recipe settings. You can use the favorite cook feature for baking, convection baking, or convection roasting. It will not work with any other function, including the delay start feature.

How to record a recipe setting

1. Press the pad for the cooking operation you want to store, eg. **CHEF BAKE**. The default temperature is 350 °F.
2. Use the number pad to enter the temperature you want, eg. 375 °F.
3. Press **COOKING TIME**.
4. Enter the cooking time you want, eg. 45 min, using the number pad.
5. You can store a recipe setting in one of three favorite cook positions. Press **FAVORITE COOK** the number of times that corresponds to the position in which you want to store the setting. eg. for **FAVORITE COOK** position 2, press **FAVORITE COOK** twice.

   Recipe settings can be stored at position 1, 2, or 3.
6. Press **START SET**.

How to recall a setting

1. Press **FAVORITE COOK** the number of times that corresponds to the position in which the recipe setting is stored, eg. for Favorite Cook position 2, press **FAVORITE COOK** twice.
2. Start the stored cooking operation.

   Press **START SET**.

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USING THE HEALTHY COOK FEATURE

You can use the Healthy Cook feature in both the single and twin cooking modes. To use the Healthy Cook feature in the single cooking mode, follow the directions below. To use the Healthy Cook feature in the twin cooking mode, insert the partition, select the cavity you want to use by pressing upper or lower, and then follow the directions below.

1. Rice casserole

The Rice casserole feature provides a healthier cooking method for cooking rice casseroles containing vegetables, herbs, chicken breasts, etc.

When using this function, you do not need to preheat the oven prior to cooking. The cooking temperature and cooking time depends on the quantity and material.

How to set the Rice casserole function

1. Press **HEALTHY COOK**. The default temperature is 375 °F.
2. Press **1** (Rice casserole) on the number pad.
   Enter the temperature you want on the number pad.
3. Press **START SET** to begin rice casserole cooking.

For the best results, cook rice casseroles with toppings uncovered, and stews and braised meats covered to prevent evaporation.

2. Baked potato

Baked potato mode is specially designed to bake potatoes or sweet potatoes.

When using this function, you do not need to preheat the oven prior to cooking.

How to set the Baked potato function

1. Press **HEALTHY COOK**. The default temperature is 375 °F.
2. Press **2** (Baked potato) on the number pad.
   Enter the temperature you want on the number pad.
3. Press **START SET**.

3. Grilled chicken

Grilled chicken mode is specially designed to cook chicken pieces or chicken breasts.

When using this function, you do not need to preheat the oven prior to cooking.
If you want to prevent over browning and drying of the skin, cover the breast with foil.

How to set the Grilled chicken function

1. Press **HEALTHY COOK**. The default temperature is 350 °F.
2. Press **3** (Grilled chicken) on the number pad.
   Enter the temperature you want on the number pad.
3. Press **START SET**.

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4. Salmon steak

This feature is specially designed to cook Salmon steaks.

When using this function, you do not need to preheat the oven prior to cooking.
The temperature and cooking time depend on the quantity and thickness.

How to set the Salmon steak function

1. Press **HEALTHY COOK**. The default temperature is 350 °F.
2. Press **4** (Salmon steak) on the number pad.
   Enter the temperature you want on the number pad.
3. Press **START SET**.

5. White fish fillet

This feature is specially designed to cook white fish fillets.

When using this function, you do not need to preheat the oven prior to cooking.
The temperature and cooking time depend on the quantity and thickness.

How to set the White fish fillet function

1. Press **HEALTHY COOK**. The default temperature is 375 °F.
2. Press **5** (White fish fillet) on the number pad.
   Enter the temperature you want on the number pad.
3. Press **START SET**.

Healthy Cook Recommendation Guide

The guide below contains recommendations for using the Healthy Cook feature. This chart is for reference only.

When using this function, you do not need to preheat the oven prior to cooking.

Food	Quantity	Rack Position			Default Temp. (°F)	Oven Temp. (°F)	Cooking Time (min)	Recommendations
		Single	Upper	Lower				
Rice casserole	17.5 oz (500 g)	4	A	2	375	375 to 425	40-50	Put a cup of instant rice, some vegetables (carrot, onion, zucchini, eggplant, etc.) and chicken breasts into a baking dish. Pour a cup of hot consomme into the baking dish and cover it with a lid or foil. To prevent the bottom from over cooking, do not use an enamel or iron baking dish.

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Food	Quantity	Rack Position			Default Temp. (°F)	Oven Temp. (°F)	Cooking Time (min)	Recommendations
		Single	Upper	Lower				
Baked potato	6 ea	3	A	1	375	375 to 425	30-40	Put 6 potatoes on a tray or baking dish. Do not cut the potatoes in half. Season the potatoes after cooking if desired.
Grilled chicken	Chicken Pieces 1~1.2 kg	2	A	1	350	350 to 425	30-40	Put the chicken pieces on a tray or baking dish. Season the chicken after cooking if desired.
	Chicken Breast 4~6 pieces	2	A	1	350	350 to 425	30-40	Put the chicken breasts (thickness 1/8 to 4/10 inch) on a broiler pan or baking dish. Season the chicken after cooking if desired. To prevent the chicken from over browning or drying out, cover the chicken with aluminum foil.
Salmon steak	3 pieces 19.5 oz (550 g)	5	A	1	350	350 to 425	30-40	Put the salmon steaks on a tray or baking dish. Season the salmon after cooking if desired.
White fish fillet	4 fillets (550 g)	5	A	1	375	350 to 425	20-30	Put the fish fillets on a broiler pan or baking dish. Season the fish after cooking if desired. To prevent the fish from over browning or drying out, cover the fish with aluminum foil.

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USING THE KEEP WARM FUNCTION

The keep warm feature maintains an oven temperature of 170 °F and will keep cooked food warm for serving up to 3 hours after cooking has finished.

After 3 hours, the feature will shut the oven off automatically. The feature may be used without any other cooking operations or may be set to activate after a timed or delay timed cooking operation.

You should not use this feature to reheat cold foods.

How to use the Keep Warm function

1. Press **KEEP WARM**.
2. Press **START SET**.
3. Press **OVEN OFF** at any time to turn the feature off.

How to set the oven to activate the keep warm mode after a timed cooking

1. Set up the oven for **TIMED COOKING.**

   (Refer to the section on Timed Cooking on page 50.)
2. Press **KEEP WARM** before pressing **START SET** to begin cooking.
3. Press **OVEN OFF** at any time to turn the feature off.

USING THE BREAD PROOF FUNCTION

The Bread Proof function automatically provides the optimum temperature for the bread proof process, and therefore does not have a temperature adjustment.

1. Press **BREAD PROOF**.
2. Press **START SET**.
3. Press **OVEN OFF** at any time to turn off the Bread Proof feature.

USING THE OPTIONS FUNCTION

This function enables you to control various electronic control options. These options include temp adjust, temp unit, auto conversion, 12 hour time of day or 24 hour time of day, 12 hour energy saving, language, sound on/off, and demo mode.
The option menu is only available when the oven is not being used (not cooking).

Options	Feature
1. Temp Adjust	Lets you correct the temperature in the oven.
2. Temp Unit	Lets you program the oven control to display temperatures in Fahrenheit or Centigrade.
3. Auto Conversion	The convection auto conversion feature automatically converts entered regular baking temperatures to convection baking temperatures.
4. Time of Day	Lets you set the clock to display the time of day in the 12 hour or 24 hour mode.
5. 12 hour energy saving	This feature automatically turns off the oven after 12 hours during baking functions or after 3 hours during a broil function.
6. Language	Lets you select English, French, or Spanish.
7. Sound On/Off	Lets you set the oven controls to operate silently.
8. Demo mode	This option is for use by retail establishments for display purposes only.

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Temp Adjust

The temperature in the oven has been calibrated at the factory. When first using the oven, be sure to follow recipe times and temperatures. If you think the oven is too hot or too cool, you can correct the temperature in the oven. Before correcting, test a recipe by using a temperature setting that is higher or lower than the recommended temperature. The baking results should help you to decide how much of an adjustment is needed.

The oven temperature can be adjusted ±35 °F (±19 °C).

How to correct the oven temperature

1. Press **OPTIONS** and **1** on the number pad.
2. Press **Hi+** or **Lo-** to select higher or lower than the recommended temperature.
3. Enter the adjustment you want using the number pad. (0~35)
4. Press **START SET** to save the changes.

This adjustment will not affect the broiling or the self-cleaning temperatures. The adjustment will be retained in memory after a power failure.

Temp Unit (Fahrenheit or Celsius temperature selection)

You can program the oven control to display temperatures in Fahrenheit or Centigrade. The oven has been preset at the factory to display in Fahrenheit.

How to change the display from Fahrenheit to Celsius or Celsius to Fahrenheit

1. Press **OPTIONS** and **2** on the number pad.
2. Press **1** (Fahrenheit) or **2** (Celsius) on the number pad.
3. Press **START SET** to save the changes.

Auto Conversion

When you use the auto conversion feature, the convection auto conversion feature will automatically convert entered regular baking temperatures to convection baking temperatures. If this feature is activated, the display will show the actual converted (reduced) temperature. For example, if you enter a regular recipe temperature of 350 °F and press Start Set, the display will show the converted temperature of 325 °F.
(Default setting : off)

How to enable or disable the auto conversion feature

1. Press **OPTIONS** and **3** on the number pad.
2. Press **1** (Off) or **2** (On) on the number pad.
3. Press **START SET** to save the changes.

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Time of Day (12hr/24hr)

The oven control can be programmed to display time of day in the 12 hour or 24 hour mode. The oven has been preset at the factory to display in the 12 hour mode.

How to change between the 12 and 24 hour time of day display

1. Press **OPTIONS** and **4** on the number pad.
2. Press **1** (12hr) or **2** (24hr) on the number pad.
3. Press **START SET** to save the changes.

12 hour energy saving

If you accidently leave the oven on, this feature will automatically turn off the oven after 12 hours during baking functions or after 3 hours during a broil function.

How to turn the 12 hour energy saving feature on or off

1. Press **OPTIONS** and **5** on the number pad.
2. Press **1** (Off) or **2** (On) on the number pad.
3. Press **START SET** to save the changes.

Language

You can select English, French, or Spanish. The default setting is English.

How to change the language on the display

1. Press **OPTIONS** and **6** on the number pad.
2. Press **1** (EN), **2** (FR) or **3** (SP) on the number pad.
3. Press **START SET** to save the changes.

Sound On/Off

Using Sound On/OFF, you can set the oven controls to operate silently.

How to turn the sound on or off

1. Press **OPTIONS** and **7** on the number pad.
2. Press **1** (Off) or **2** (On) on the number pad.
3. Press **START SET** to save the changes.

Demo mode

This option is for use by retail establishments for display purposes only. (The heating element does not operate.)

How to enable or disable the demo mode

1. Press **OPTIONS** and **8** on the number pad.
2. Press **1** (Off) or **2** (On) on the number pad.
3. Press **START SET** to save the changes.

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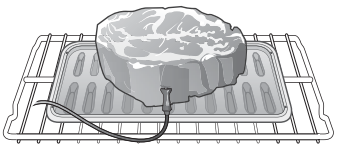
USING THE TEMP PROBE

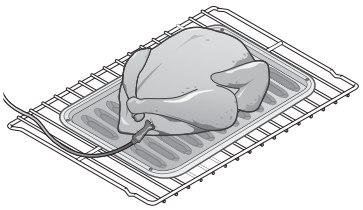
For many foods, especially roasts and poultry (beef, chicken, turkey, pork, lamb etc), measuring the internal temperature is the best way to determine if the food is properly cooked.
The temp probe lets you cook meat to the exact internal temperature you want, taking the guess work out of determining whether a piece of meat is done or not.
This function can be used with Chef Bake, Convection Bake, or Convection Roast in Single mode.
After the internal temperature of the food reaches 100 °F, the increasing internal temperature will be shown in the display.

How to use the Temp probe

1. Push the tip of the temp probe into the meat as fully as possible, so that the tip is in the center of the meat.

- Insert the probe completely into the meat as shown in the illustrations. It should not touch bone, fat, or gristle.
- If you do not fully insert the probe into the meat, the Temp Probe function will not work correctly because the probe will sense the oven temperature, not the temperature of the meat.
- For bone-in meats, insert the probe into the center of the lowest and thickest portion of the piece.
- For whole poultry (turkey, large chickens, etc.), insert the probe into the thickest part of the inner thigh, parallel to the leg.
- If you activate the Keep Warm function to keep the meat warm after you have cooked it using the Temp Probe function, the meat's internal temperature will exceed the temperature you want.





2. Insert the temp probe plug into the socket on the top side wall of the oven as far as it will go.

3. Select the desired cooking function (Conv.Bake, Conv.Roast, Chef Bake) and temperature.

4. Press **TEMP PROBE** to set the desired internal temperature.

5. Set the desired internal temperature by pressing the number pad.

Available temperatures	100 °F to 200 °F

6. If you want to use the Cook time, Delay start, or Keep warm function, set each function.

7. Press **START SET**.

8. When the desired internal temperature is reached, the function automatically stops and an alarm sounds.

CAUTION To protect the temp probe's tip, be careful not to insert the probe so that the tip protrudes through the surface of the meat. Make sure that the tip is in or near the center of the meat.

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CAUTION

- Do not store the probe in the oven.
- Do not leave the probe inside the oven during a Self-Cleaing or Broiling cycle. You can permanently damage the probe and it will no longer work.
- To avoid breaking the probe's tip, defrost your food completely.
- Do not use tongs when inserting or removing the probe. Tongs can damage the probe.
- Use the temp probe for Temp probe function cooking only. Do not use the temp probe for any other purpose.

If you remove the temp probe while the Temp probe function is operating or insert the temp probe while baking or cooking normally, cooking will stop after 1 minute.

If you use the probe to cook frozen food, there are times when it cannot be detected. (Temp probe icon doesn't show in display.)

Temp probe table

Type of Food		Internal temperature
Beef / Lamb	Rare	140-150 °F
	Medium	160-170 °F
	Well done	175-185 °F
Pork		175-185 °F
Poultry		185-195 °F

If you cover the meat with aluminum foil and allow it to stand for 10 minutes after cooking, the Internal temperature will rise 5-10 degrees.

Removing the Temp probe

Remove the temp probe plug from the socket.

CAUTION

After cooking, the temp probe is hot enough to cause burns.

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SETTING THE SABBATH FEATURE

(For use on the Jewish Sabbath & Holidays)

For further assistance, guidelines for proper usage and a complete list of models with the Sabbath feature, please visit the web at http:\\www.star-k.org.

You can use the Sabbath feature for baking only. The oven temperature may be set higher or lower after you have set the Sabbath feature (the oven temperature adjustment feature should be used only during Jewish holidays). The display, however, will not change and tones will not sound when a change occurs. Once the oven is properly set for baking with the Sabbath feature active, the oven will remain continuously on until the Sabbath feature is cancelled. This will override the factory preset 12 hour energy saving feature. If the oven light is needed during the Sabbath, press **OVEN LIGHT** before activating the Sabbath feature. Once the oven light is turned on and the Sabbath feature is active, the oven light will remain on until the Sabbath feature is turned off. If the oven light needs to be off, be sure to turn the oven light off before activating the Sabbath feature.

How to use the Sabbath feature

1. Press **CHEF BAKE**.

   The default temperature is 350 °F.
2. Enter the temperature you want, eg. 375 °F, by using the number pad.
3. Press **START SET**.

   The temperature display will start to change once the oven temperature reaches 175 °F.
4. Press **CHEF BAKE** and **TOUCH TO WAKE-UP** at the same time for 3 seconds.

   The display will show **SAb**.

   Once SAb appears in the display, the oven control will no longer beep or display any further changes.

   You may change the oven temperature once baking has started. Remember that the oven control will no longer beep or display any further changes once the Sabbath feature is active.
5. You can turn the oven off at any time by pressing **OVEN OFF**. This will turn only the oven off. If you want to deactivate the Sabbath feature, hold down **CHEF BAKE** and **TOUCH TO WAKE-UP** at the same time for 3 seconds. Sab will disappear from the display.

Do not attempt to activate any other program feature except **CHEF BAKE** while the Sabbath feature is active. ONLY the following key pads will function correctly with the Sabbath feature: **NUMBER PAD, CHEF BAKE, START SET** and **OVEN OFF**. **ALL OTHER KEYPADS** should not be used once the Sabbath feature is activated.

You can change the oven temperature, but the display will not change and tones will not sound when a change occurs. (the oven temperature adjustment feature should be used only Jewish holidays) After changing the temperature while the unit is in Sabbath mode there is a 15 seconds delay before the unit will recognize the change.

You can set the Cook time function before activating the Sabbath feature.

Should you experience a power failure or interruption, the oven will shut off. When power is returned the oven will not turn back on automatically. SAb will be displayed in the oven control display, but the oven will not operate. The food may be safely removed from the oven while the oven is still in the Sabbath mode, however the oven cannot be turned back on until after the Sabbath/Holidays. After the Sabbath observance turn OFF the Sabbath mode. Press and hold both **CHEF BAKE** and **TOUCH TO WAKE-UP** for at least 3 seconds simultaneously to turn the Sabbath mode off. The oven may be used normally.

Do not open the oven door or change the oven temperature for about 30 minutes after you have started Sabbath mode to allow the oven to reach the set temperature. Note that, for best performance, the oven fan operates only when the oven temperature is rising.

Do not use the cooktop when the range is in the Sabbath MODE.

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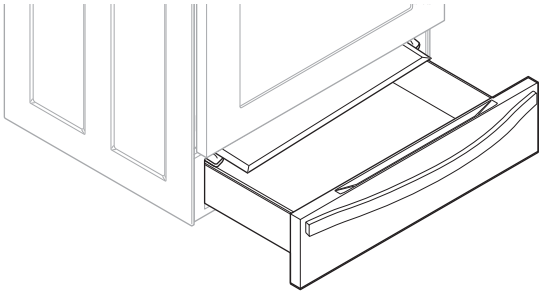
using the warming drawer

ABOUT THE WARMING DRAWER



The **warming drawer** will keep hot, cooked foods warm. Always start with hot food. Do not use to warm cold food other than bread, crackers, chips or dry cereal.

Allow approximately 25 minutes for the warming drawer to preheat.

- **Do not line the warming drawer or pan with aluminum foil. Foil is an excellent heat insulator and will trap heat beneath it. This will impede the performance of the drawer and could damage the interior finish.**
- Do not put liquid or water in the warming drawer.
- All foods placed in the warming drawer should be covered with a lid. When warming pastries or breads, the cover should be vented to allow moisture to escape.
- Remove serving spoons, etc. before placing containers in the warming drawer.
- Food should be kept hot in its cooking container or transferred to a heat-safe serving dish.

CAUTION Plastic containers or plastic wrap will melt if in direct contact with the drawer, pan or a hot utensil. Melted plastic may not be removable and is not covered under your warranty.

TURNING THE WARMING DRAWER ON OR OFF

1. Set the warming drawer to the heat level you want.

   Press **WARMING DRAWER** once for low, twice for medium, or 3 times for high, or 4 times for off.

   The warming drawer starts automatically once you have finished selecting the level you want.
2. To turn the warming drawer off, press **WARMING DRAWER** until the warming drawer turns off.

- Pressing **OVEN OFF** does not turn the warming drawer off.
- The warming drawer cannot be used during a self-cleaning cycle.

Recommended settings

LEVELS	TYPE OF FOOD
Low	Rolls (soft), empty dinner plates
Medium	Gravies, eggs, biscuits, pastries, casseroles, vegetables, rolls (hard), roasts (beef, pork, lamb)
High	Bacon, poultry, pizza, hamburger patties, pork chops, fried foods

- Different types of food may be placed in the warming drawer at the same time. For best results, do not leave foods in the warming drawer for longer than 1 hour. Do not leave smaller quantities or heat-sensitive foods, such as eggs, for longer than 30 minutes.
- The warming drawer will shut off automatically after 3 hours.

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SELF-CLEANING

This self-cleaning oven uses high temperatures (well above cooking temperatures) to burn off leftover grease and residue completely or reduce them to a finely powdered ash that you can wipe away with a damp cloth.

CAUTION

- During the self-cleaning cycle, the outside of the range will become very hot to the touch. **Do not** leave small children unattended near the appliance.
- Some birds can be sickened by the fumes given off during the self-cleaning cycle of any range. Move birds to another well-ventilated room.
- **Do not** line the oven walls, racks, bottom, or any other part of the range with aluminum foil. Doing so will result in poor heat distribution, produce poor baking results, and cause permanent damage to the oven interior. Aluminum foil will melt and adhere to the interior surface of the oven.
- **Do not** force the oven door open. This can damage the automatic door locking system. Use care when opening the oven door after the self-cleaning cycle is complete. Stand to the side of the oven when opening the door to allow hot air or steam to escape. The oven may still be **VERY HOT**.

Before a self-cleaning cycle

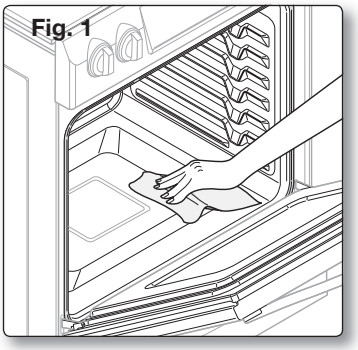
Fig. 1

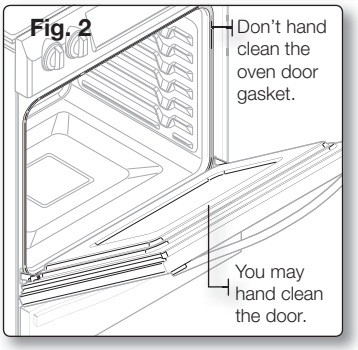

Fig. 2

- We recommend venting your kitchen by opening a window or using a ventilation fan or hood during the self-cleaning cycle.
- Remove the wire rack, broil pan, broil pan insert, all cookware, and any aluminum foil from the oven.
- Wipe up debris from the oven bottom. (Fig. 1)
- The silver-colored oven racks can be self-cleaned, but they will darken, lose their luster, and become hard to slide.
- Residue on the front frame of the range and outside the gasket on the door will need to be cleaned by hand. Clean these areas with hot water, soap-filled steel-wool pads, or cleansers such as Soft Scrub. Rinse well with clean water and dry.
- Do not clean the gasket. The fiberglass material of the oven door gasket cannot withstand abrasion. It is essential for the gasket to remain intact. If you notice it becoming worn or frayed, replace it. (Fig. 2)
- Make sure the oven light bulb cover is in place and the oven light is off.

Remove oven racks and accessories before starting the self-clean mode.

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How to run a self-cleaning cycle

1. Select the length of time for the self-cleaning operation, eg. 3 hours.

   Press **SELF CLEAN** once for a 3 hour clean time, twice for a 4 hour clean time, or 3 times for a 5 hour clean time.

   The default setting is 3 hours.

2. Start the self-cleaning cycle.

   Press **START SET**. The motor-driven door lock will engage automatically.

3. When the self-cleaning cycle is done, End will show in the display and a beep will sound 6 times.

- You will not be able to start a self-cleaning cycle if the control lockout feature is activated or if the oven's temperature is too hot.
- The oven door locks automatically. The display will show the cleaning time remaining. It is not be possible to open the oven door until the temperature drops to a safe/cool temperature.
- The self-cleaning feature will not operate when the warming drawer is on.

How to delay the start of self-cleaning

1. Press **SELF CLEAN**.
   Select the desired self-clean time by pressing **SELF CLEAN**.
2. Press **DELAY START**.
3. Enter the time you want the clean cycle to start.
4. Press **START SET**.
   The display will show delay start, self clean, and the Lock icon. The motor-driven door lock will engage automatically.
5. The Self-Cleaning cycle will turn on automatically at the set time.

How to turn off the self-cleaning feature

You may find it necessary to stop or interrupt a self-cleaning cycle due to smoke in the oven.

1. Press **OVEN OFF**.
2. You will be able to open the oven door once the oven has cooled down for approximately 1 hour.

After a self-cleaning cycle

- You may notice some white ash in the oven. Wipe it up with a damp cloth after the oven cools. (If white spots remain, remove them with a soap-filled steel wool pad and rinse thoroughly with a vinegar and water mixture.)
- If the oven is not clean after one cycle, repeat the cycle.
- You cannot set the oven for cooking until the oven is cool enough for the door to unlock.

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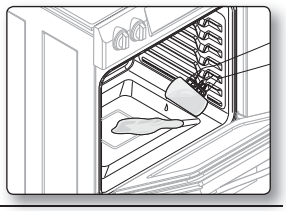
STEAM-CLEANING

How to set the oven for steam-cleaning

For light cleaning, the Steam-cleaning function saves time and energy. For heavier-duty cleaning of debris and grease, use the self-cleaning function.

1. Remove all accessories from the oven.
2. Pour approximately 10 oz. (300 ml) of water onto the bottom of the empty oven and close the oven door.

   Use normal water only, not distilled water.

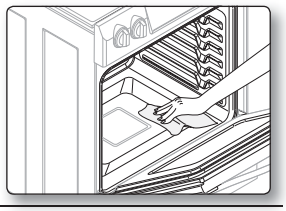


3. Press **STEAM CLEAN**.
4. Press **START SET**.

   When the operation is complete, the display will blink and a beep will sound.

5. Press **OVEN OFF**.
6. Clean the oven's interior.

   There will be a significant amount of water remaining on the bottom of the oven after a steam-cleaning cycle. Remove the residual water with a sponge or soft dry cloth.



When steam-cleaning, use exactly 10 oz. of water since this produces the best results.

After a steam-cleaning cycle

- Take care when opening the door after a steam-cleaning procedure has ended. The water on the bottom is hot.
- Open the oven door and remove the remaining water with a sponge. Do not leave the residual water in the oven for any length of time. Wipe the oven clean and dry with a soft cloth. Do not forget to wipe under the oven door seal.
- Use a detergent-soaked sponge, a soft brush, or a nylon scrubber to wipe the oven interior. Remove stubborn residue with a nylon scourer. You can remove lime deposits with a cloth soaked in vinegar.
- If the oven remains dirty, you can repeat the procedure once the oven has cooled.
- For heavy residue, such as grease left over from roasting, we recommend that you rub detergent into the residue before activating the steam-cleaning function.
- After cleaning, leave the oven door ajar at a 15 ° angle to allow the interior enamel surface to dry thoroughly.

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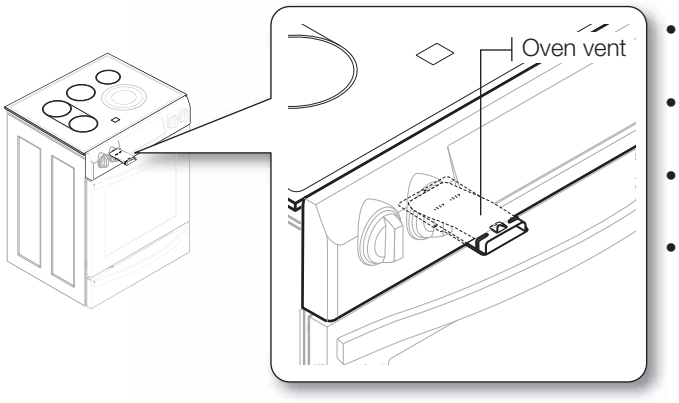
CARE AND CLEANING OF THE OVEN

WARNING

- **Be sure all controls are OFF and all surfaces are COOL before cleaning any part of the range.**
- **If your range is removed for cleaning, servicing, or any reason, be sure the Anti-Tip device is re-engaged properly when the range is replaced. If you fail to re-engage the Anti-Tip device, the range could tip and cause serous injury.**

Oven vent



- The oven vent is located below the control box.
- This area could become hot during oven use.
- It is normal for steam to come out of the vent.
- The vent is important for proper air circulation. Never block this vent.

Cleaning painted parts and decorative trim

- For general cleaning, use a cloth with hot and soapy water.
- For more difficult residue and built-up grease, apply a liquid detergent directly onto the area and leave for 30 to 60 minutes. Wipe with a damp cloth and dry. Do not use abrasive cleaners on any of these surfaces. They can scratch.

Cleaning stainless steel surfaces

1. Shake the bottle of Stainless Steel Appliance Cleaner or polish well.
2. Place a small amount of Stainless Steel Appliance Cleaner or polish on a damp cloth or damp paper towel.
3. Clean a small area, rubbing with the grain of the stainless steel if applicable.
4. Dry and buff with a clean, dry paper towel or soft cloth.
5. Repeat as necessary.

- **Do not use a steel-wool pad. It will scratch the surface.**
- If a mineral oil-based stainless steel appliance cleaner has been used before to clean the appliance, wash the surface with dishwashing liquid and water prior to using the Stainless Steel Appliance Cleaner or polish.

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Oven racks

- If the racks are left in the oven during a self-cleaning cycle, their color will turn slightly blue and the finish will be dull. After the self-cleaning cycle is complete and the oven has cooled, rub the sides of the racks with wax paper or a cloth containing a small amount of oil. This will help the racks glide more easily into their tracks.
- Gliding racks may be cleaned by hand with an abrasive cleaner or steel wool. During cleaning, be careful not to allow water or cleaner to enter the slides on the sides of rack.

- Do not clean in a dishwasher.
- If the rack becomes hard to remove or replace, lightly wipe the oven rack guides with cooking oil. Do not wipe cooking oil on the slides.
- If the rack becomes difficult to slide, the rack may need to be lubricated using the Graphite Lubrication.
- To order Graphite Lubrication, Call our center at 1-800-SAMSUNG (726-7864) or visit our homepage (www.samsung.com/us/support or www.samsung.com/ca/support or www.samsung.com/ca_fr/support) and reference DG81-01629A.
- If you want to buy directly, connect to http://www.samsungparts.com/Default.aspx.

To lubricate the slides

1. Remove the rack from the oven. See removing the gliding rack in the USING THE GLIDING RACK section.

2. Fully extend the rack on a table or countertop. Newspaper may be placed underneath the rack for easy cleanup.

3. If there is debris in the slide tracks, wipe it away using a paper towel.(Any graphite lubricant wiped away must be replaced - See steps 4 through 7.

4. Shake the graphite lubricant before opening it. Starting with the left (front and back) slide mechanism of the rack, place four (4) small drops of lubricant on the two (2) bottom tracks of the slide close to the bearing carriers.

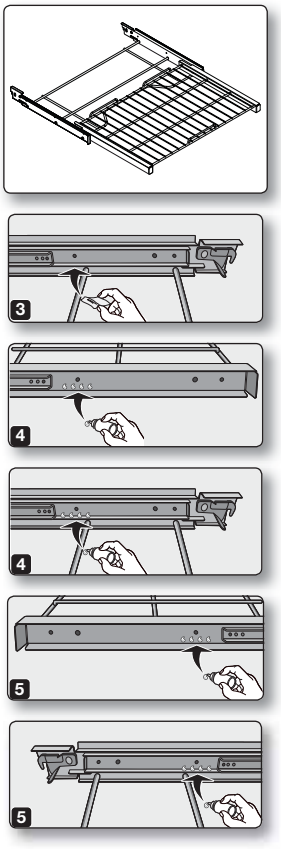
5. Repeat for the right (front and back) slide mechanism of the rack.

6. Open and close the rack several times to distribute the lubricant.

7. Replace the cap on the lubricant and shake it again. Turn the rack over and repeat steps 3, 4, 5 and 6.

8. Close the rack, turn rack right-side-up and place in the oven. See installing the gliding rack in the USING THE GLIDING RACK section.

- Do not spray gliding rack with cooking spray or other lubricant sprays.



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Oven door

- Use soap and water to thoroughly clean the top, sides, and front of the oven door. Rinse well. You may use a glass cleaner on the outside glass of the oven door. DO NOT immerse the door in water. **DO NOT spray or allow water or the glass cleaner to enter the door** vents. DO NOT use oven cleaners, cleaning powders, or any harsh abrasive cleaning materials on the outside of the oven door.
- **DO NOT clean the oven door gasket.** The oven door gasket is made of a woven material which is essential for a good seal. Care should be taken not to rub, damage, or remove this gasket.

CARE AND CLEANING OF THE GLASS COOKTOP

Normal daily use cleaning

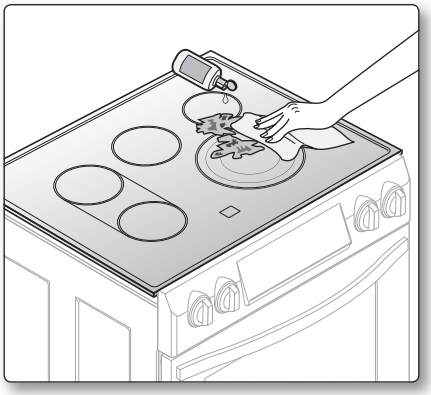
Use only a ceramic cooktop cleaner. Other creams may not be as effective.

By following these steps, you can maintain and protect the surface of your glass cooktop.

1. Before using the cooktop for the first time, clean it with a ceramic cooktop cleaner. This helps protect the top and makes cleanup easier.
2. Daily use of a ceramic cooktop cleaner will help keep the cooktop looking new.
3. Shake the cleaning cream well. Apply a few drops of cleaner directly to the cooktop.
4. Use a paper towel or a cleaning pad for ceramic cooktops to clean the entire cooktop surface.
5. Use a dry cloth or paper towel to remove all cleaning residue. No need to rinse.

WARNING **DAMAGE** to your glass surface may occur if you use scrub pads other than those recommended.

Removing burned-on residue



1. Allow the cooktop to cool.
2. Spread a few drops of ceramic cooktop cleaner on the entire burned residue area.
3. Using the cleaning pad for ceramic cooktops, rub the residue area, applying pressure as needed.
4. If any residue remains, repeat the steps listed above as needed.
5. For additional protection, after all residue has been removed, polish the entire surface with ceramic cooktop cleaner and a paper towel.

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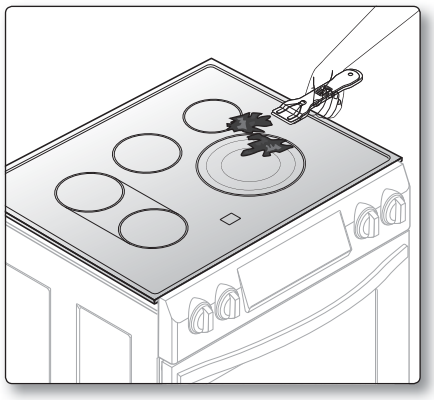
Removing heavy, burned-on residue



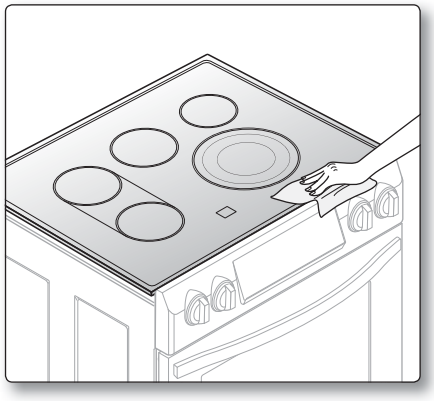
1. Allow the cooktop to cool.
2. Use a single-edge razor-blade scraper at approximately a 45 ° angle against the glass surface and scrape the soil. It will be necessary to apply pressure in order to remove the residue.
3. After scraping with the razor scraper, spread a few drops of ceramic cooktop cleaner on the entire burned residue area. Use the cleaning pad to remove any remaining residue. (Do not scrape the seal.)
4. For additional protection, after all residue has been removed, polish the entire surface with the cooktop cleaner and a paper towel.

Removing metal marks and scratches

1. Be careful not to slide pots and pans across your cooktop. It will leave marks on the cooktop surface. You can remove these marks by applying ceramic cooktop cleaner with a cleaning pad for ceramic cooktops.
2. If pots with a thin overlay of aluminum or copper are allowed to boil dry, the overlay may leave black discoloration on the cooktop. You should remove this discoloration immediately or it may become permanent.

⚠ WARNING Carefully check the bottoms of pans for roughness that may scratch the cooktop.

Cleaning the cooktop seal



To clean the seal around the edges of the glass, lay a wet cloth on it for a few minutes, then wipe clean with a nonabrasive cleaner.

Potential for permanent damage to the glass surface

- Sugary spillovers (such as jellies, fudge, candy, syrups) or melted plastics can cause pitting of the surface of your cooktop. This is not covered under the warranty. You should clean the spill while it is still hot. Take special care when removing hot substances. Refer to the following section.
- When using a scraper, be sure it is new and the razor blade is still sharp. Do not use a dull or nicked blade.

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Cleaning sugary spills and melted plastic

1. Turn off all surface units. Remove hot pans.
2. Wearing an oven mitt, use a single-edge razor-blade scraper to move the spill to a cool area of the cooktop. Remove the spill with paper towels.
3. Any remaining spillover should be left until the surface of the cooktop has cooled.
4. Don't use the surface units again until all of the residue has been completely removed.

If pitting or indentations in the glass surface have already occurred, the cooktop glass will have to be replaced. In this case, service will be necessary.

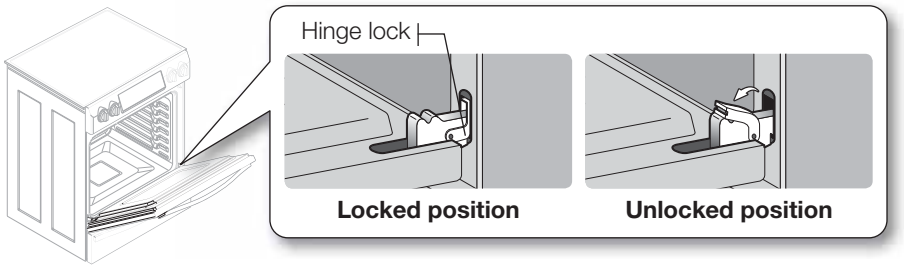
REMOVING AND REPLACING THE OVEN DOOR

How to remove the door

CAUTION

- The door is very heavy. Be careful when removing and lifting the door. Do not lift the door by the handle.
- Turn the power OFF before removing the door.

1. Open the door completely.
2. Pull the hinge locks down toward the door frame to the unlocked position.



3. Firmly grasp both sides of the door at the top.
4. Close the door to the door removal position, which is approximately 5 degrees from vertical (Fig. 1).
5. Lift door up and out until the hinge arm is clear of the slot (Fig. 2).

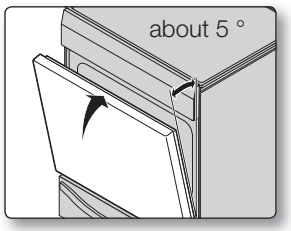


Fig. 1

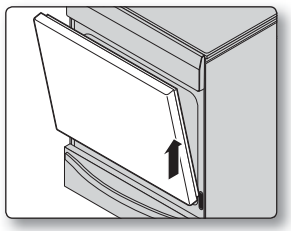


Fig. 2

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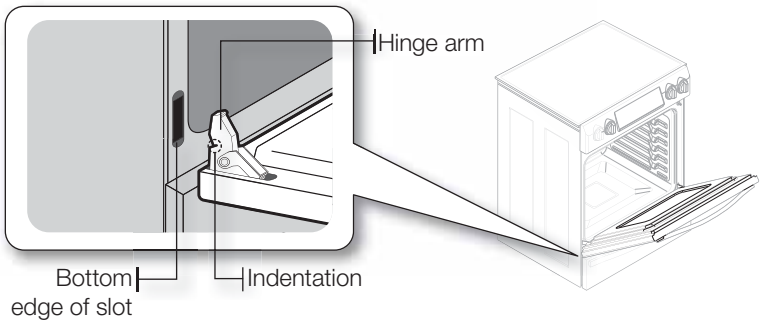
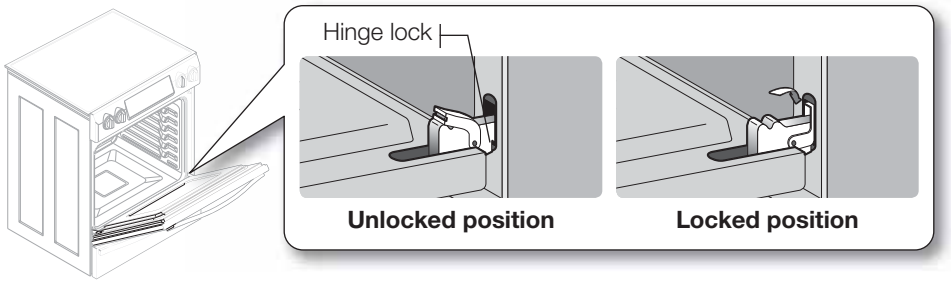
How to replace the door

1. Firmly grasp both sides of the door at the top.
2. With the door at the same angle as the removal position, slide the indentation of the hinge arm into the bottom edge of the hinge slot. The notch in the hinge arm must be fully inserted into the bottom of the slot.



3. Open the door fully. If the door will not open fully, the indentation is not inserted correctly in the bottom edge of the slot.
4. Push the hinge locks up against the front frame of the oven cavity to the locked position.



5. Close the oven door.

REMOVING AND REPLACING THE WARMING DRAWER

CAUTION Turn the power OFF before removing the warming drawer.

How to remove the warming drawer

1. Pull out the drawer until it stops.
2. Locate the locking clips near the back of each full-extension roller guide rail. Using two hands, push down on the left clip and lift up on the right clip to release the clips. Pull the drawer the rest of the way out.

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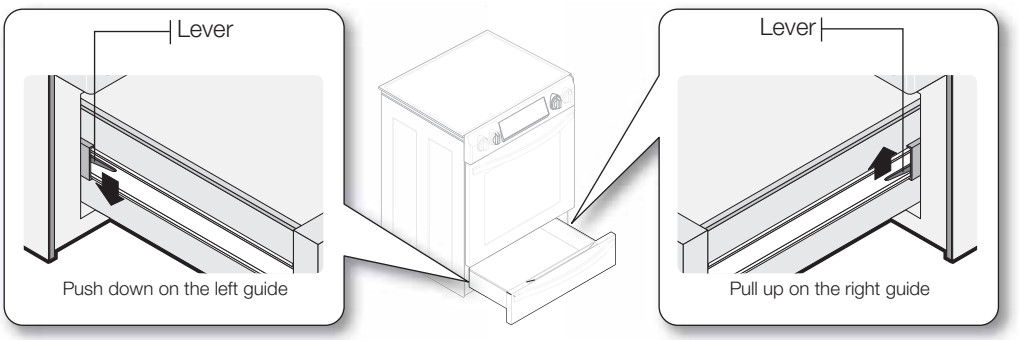
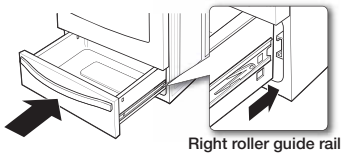


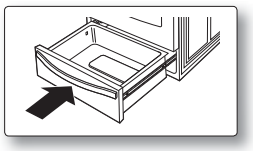
3. Pull the warming drawer away from the range.

How to replace the warming drawer

1. Position the ends of the full-extension roller guide rails in the side rails of the drawer opening.



2. Push in the drawer to close it and snap the locking clips into place.



CHANGING THE OVEN LIGHT

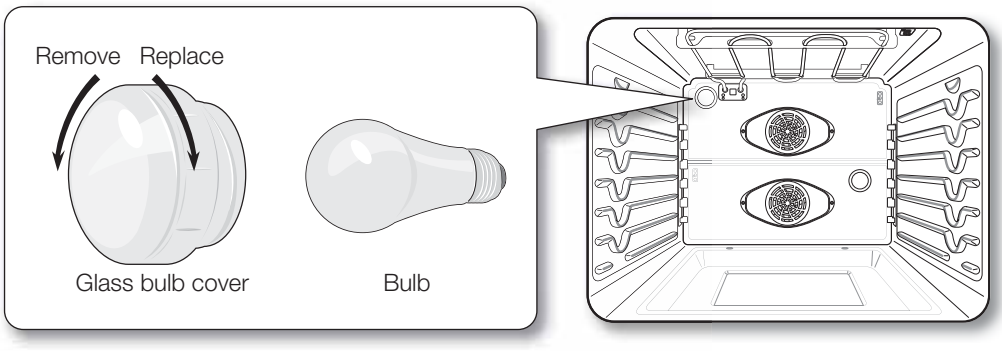
The oven light is a standard 40-watt appliance bulb. It will come on when the oven door is open. When the oven door is closed, press **OVEN LIGHT** to turn it on or off. It will not work during a self-cleaning cycle.

1. Make sure the oven and the bulb are cool.

2. Unplug the range or disconnect the power.

3. Turn the glass bulb cover in the back of the oven counterclockwise to remove.

4. Turn the bulb counterclockwise to remove it from its socket.



5. Replace the light bulb and glass bulb cover by turning them clockwise.

6. Plug in the range or reconnect power.

CAUTION Before changing your oven light bulb, disconnect the electrical power to the range at the main fuse or circuit breaker panel. Make sure the oven and the bulb are cool.

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TROUBLESHOOTING

Samsung works hard to ensure that you don't have problems with your new electric range. If you run into unexpected trouble, look first for a solution in the table below. If, after trying the suggested solution, you're still having trouble, call Samsung at 1-800-SAMSUNG (1-800-726-7864).

<table>
<tr><th>PROBLEM</th><th>POSSIBLE CAUSE</th><th>SOLUTION</th></tr>
<tr><td rowspan="3">The range is not level.</td><td>The appliance has been installed improperly.</td><td>• Place the oven rack in the center of the oven. Place a level on the oven rack. Adjust the leveling legs at the base of the range until the oven rack is level.
• Insure the floor is level and strong and stable enough to adequately support the range.</td></tr>
<tr><td>The floor is sagging or sloping.</td><td>• Contact a carpenter to correct the situation.</td></tr>
<tr><td>The kitchen cabinets are not properly aligned and make the range appear to be not level.</td><td>• Insure the cabinets are square and provide sufficient room for installation.</td></tr>
<tr><td rowspan="2">The appliance must be accessed for servicing and cannot be moved easily.</td><td>The kitchen cabinets are not square and built too tightly in to the appliance.</td><td>• Contact a builder or installer to make the appliance accessible.</td></tr>
<tr><td>Carpet is interfering with movement of the range.</td><td>• Provide sufficient space so the range can be lifted over the carpet.</td></tr>
<tr><td>The oven control beeps and displays an error code.</td><td>You have a function error code.
<table><tr><th>CODE</th><th>CAUSE</th></tr><tr><td>E-21</td><td>Oven sensor opened</td></tr><tr><td>E-22</td><td>Oven sensor shorted</td></tr><tr><td>E-24</td><td>Oven heating over</td></tr><tr><td>E-2E</td><td>Temp probe error</td></tr><tr><td>E-0E</td><td>Door locking error</td></tr><tr><td>E-83</td><td>Communication error</td></tr><tr><td>-tE-</td><td>Communication error (Touch)</td></tr><tr><td>-dE-</td><td>Divider error</td></tr></table></td><td>• Press OVEN OFF and restart the oven. If the problem persists, disconnect all power to the range for at least 30 seconds and then reconnect the power. If this does not solve the problem, call for service.</td></tr>
<tr><td rowspan="2">The surface units will not maintain a rolling boil or will not cook fast enough.</td><td>You may be using inappropriate cookware.</td><td>• Use pans which are flat and match the diameter of the surface unit selected.</td></tr>
<tr><td>In some areas, the power (voltage) may be low.</td><td>• Cover the pan with a lid until the desired heat is obtained.</td></tr>
<tr><td rowspan="2">The surface units will not turn on.</td><td>A fuse in your home may be blown or the circuit breaker tripped.</td><td>• Replace the fuse or reset the circuit breaker.</td></tr>
<tr><td>The cooktop controls are set improperly.</td><td>• Check to see the correct control is set for the surface unit you are using.</td></tr>
<tr><td>The surface unit stops glowing when changed to a lower setting.</td><td colspan="2">This is normal. The unit is still on and hot.</td></tr>
</table>

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PROBLEM	POSSIBLE CAUSE	SOLUTION
Areas of discoloration on the cooktop.	Food spillover was not cleaned.	• Refer to the section on care and cleaning of the glass cooktop on page 69.
	The surface is hot and the model features a light-colored cooktop.	• This is normal. The surface may appear discolored when it is hot. This is temporary and will disappear as the glass cools.
The surface unit frequently cycles on and off.	This is normal.	• The element will cycle on and off to maintain the power setting.
The oven will not turn on.	The range is not completely plugged into the electrical outlet.	• Make sure the electrical plug is inserted into a live, properly grounded outlet.
	A fuse in your home may be blown or the circuit breaker tripped.	• Replace the fuse or reset the circuit breaker.
	The oven controls have been set improperly.	• See the chapter on operating the oven.
	The oven is too hot.	• Allow the oven to cool.
The appliance will not turn on.	The appliance is not completely plugged into the electrical outlet or a fuse in your home may be blown or the circuit breaker tripped.	• Make sure the power cord is plugged into a live, properly grounded outlet. Check the fuse and circuit breakers.
	Incomplete service wiring.	• Call for service.
	Power outage.	• Check to see if the house lights will turn on. If required, call your local electric company for service.
The oven light will not turn on.	The light bulb is loose or defective.	• Tighten or replace the bulb.
	The switch operating light is broken.	• Call for service.
Oven smokes excessively during broiling.	The control has not been set properly.	• Refer to the section on setting oven controls. • Make sure the oven door is opened to the broil stop position.
	The meat has been placed too close to the element.	• Reposition the rack to provide proper clearance between the meat and the element. Preheat the broil element for searing.
	The meat has not been properly prepared.	• Remove the excess fat from the meat. Cut away fatty edges that may curl, leaving the lean intact.
	Grease has built up on oven surfaces.	• Regular cleaning is necessary when broiling frequently.
Food does not bake or roast properly.	The oven controls have not been set correctly.	• See the chapter on operating the oven.
	The oven rack has been positioned incorrectly or is not level.	• See the section on using the oven racks on page 41.
	Incorrect cookware or cookware of improper size is being used.	
	The oven sensor needs to be adjusted.	• See the section on adjusting the thermostat on page 58.

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PROBLEM	POSSIBLE CAUSE	SOLUTION
Food does not broil properly.	The oven controls have been set incorrectly.	• Press **BROIL**.
	The rack has not been properly positioned.	• See the broiling recommendation guide on page 53.
	Cookware not suited for broiling.	• Use suitable cookware.
	In some areas the power (voltage) may be low.	• Preheat the broil element for 10 minutes. • See the broiling recommendation guide on page 53.
The oven temperature is too hot or too cold.	The oven sensor needs to be adjusted.	• See the section on adjusting the thermostat on page 58.
Scratches or abrasions on cooktop surface.	The cooktop is being cleaned improperly.	• Scratches are not removable. Tiny scratches will become less visible in time as a result of cleaning.
	Cookware with rough bottoms was used on the cooktop or there were coarse particles (eg. salt or sand) present between the cookware and the surface of the cooktop.	• To avoid scratches, use the recommended cleaning procedures. Make sure cookware bottoms are clean before use, and use cookware with smooth bottoms.
	Cookware has been slid across the cooktop surface.	
Brown streaks or specks.	Boilovers have been cooked onto the surface.	• Use the blade scraper to remove soil. • See the section on care and cleaning of the glass cooktop on page 69.
Areas of discoloration with metallic sheen.	Mineral deposits from water and food have been left on the surface of the cooktop.	• Remove using a ceramic-glass cooktop cleaning cream. • Use cookware with clean, dry bottoms.
The oven will not self-clean.	The oven temperature is too high to set a self-clean operation.	• Allow the range to cool and reset the controls.
	The oven controls have been set incorrectly.	• See the section on self-cleaning on page 64.
	A self-cleaning cycle cannot be started if the oven lockout feature has been activated or if a radiant surface element is on.	
“Crackling” or “popping” sound.	This is the sound of the metal heating and cooling during both the cooking and cleaning functions.	• This is normal.
Excessive smoking during a self-cleaning cycle.	There is excessive soiling in the oven.	• Press **OVEN OFF**. Open the windows to rid the room of smoke. Wait until the self-cleaning cycle is cancelled. Wipe up the excessive soil and reset the oven for self-cleaning.
The oven door will not open after a self-cleaning cycle.	The oven is too hot.	• Allow the oven to cool.
Oven not clean after a self-cleaning cycle.	The oven controls were not set correctly.	• See the section on self-cleaning on page 64.
	The oven was heavily soiled.	• Wipe up heavy spillovers before starting the self-cleaning cycle. Heavily soiled ovens may need to be self-cleaned again or for a longer period of time.

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PROBLEM	POSSIBLE CAUSE	SOLUTION
Steam from the vent.	When using the convection feature, it is normal to see steam coming out of the oven vent.	• This is normal.
	As the number of racks or amount of food being cooked increases, the amount of visible steam will increase.	
Burning or oily odor emitting from the vent.	This is normal in a new oven and will disappear in time.	• To speed the process, set a self-cleaning cycle for a minimum of 3 hours. • See the section on self-cleaning on page 64.
Strong odor.	An odor from the insulation around the inside of the oven is normal for the first few times the oven is used.	• This is temporary.
Fan noise.	A convection fan may automatically turn on and off.	• This is normal.
Oven racks are difficult to slide.	The shiny, silver-colored racks were cleaned in a self-cleaning cycle.	• Apply a small amount of vegetable oil to a paper towel and wipe the edges of the oven racks with the paper towel.
Display goes blank.	A fuse in your home may be blown or the circuit breaker tripped.	• Replace the fuse or reset the circuit breaker.
Display flashes.	There was a power failure.	• Reset the clock.
Drawer does not slide smoothly or drags.	The drawer is out of alignment.	• Fully extend the drawer and push it all the way in. See the page 72.
	The drawer is over-loaded or the load is unbalanced.	• Reduce weight. Redistribute drawer contents.
Warming drawer will not work.	A fuse in your home may be blown or circuit breaker tripped.	• Replace the fuse or reset the circuit breaker.
	The controls are not set correctly.	• See the chapter on using the warming drawer on page 63.
Excessive condensation in the drawer.	There is liquid present in the drawer.	• Remove the liquid.
	Uncovered foods.	• Cover food with a lid.
	The temperature is set too high.	• Adjust the temperature to a lower setting.
Food dries out in the warming drawer.	Moisture is escaping.	• Cover food with a lid.
	The drawer is not fully closed.	• Push the drawer in until the latch engages.

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warranty (U.S.A)

PLEASE DO NOT DISCARD THIS REPLACES THE WARRANTY PAGE IN THE USE & CARE GUIDE

SAMSUNG ELECTRIC RANGE

LIMITED WARRANTY TO ORIGINAL PURCHASER

This SAMSUNG brand product, as supplied and distributed by SAMSUNG ELECTRONICS AMERICA, INC. (SAMSUNG) and delivered new, in the original carton to the original consumer purchaser, is warranted by SAMSUNG against manufacturing defects in materials and workmanship for a limited warranty period of:

One (1) Year Parts and Labor, Five (5) Years Parts Warranty For Glass Cooktop and Heater Radiant

During this limited additional four-year warranty, you will responsible for any labor or in-home service.

This limited warranty begins on the original date of purchase, and is valid only on products purchased and used in the United States. To receive warranty service, the purchaser must contact SAMSUNG for problem determination and service procedures. Warranty service can only be performed by a SAMSUNG authorized service center. The original dated bill of sale must be presented upon request as proof of purchase to SAMSUNG or SAMSUNG's authorized service center. Samsung will provide in-home service during the warranty period at no charge subject to availability within the contiguous United States. In home service is not available in all areas. To receive in home service product must be unobstructed and accessible to the service agent. If service is not available Samsung may elect to provide transportation of the product to and from an authorized service center.

SAMSUNG will repair or replace this product, at our option and at no charge as stipulated herein, with new or reconditioned parts or products if found to be defective during the limited warranty period specified above. All replaced parts and products become the property of SAMSUNG and must be returned to SAMSUNG. Replacement parts and products assume the remaining original warranty, or ninety (90) days, whichever is longer.

This limited warranty covers manufacturing defects in materials and workmanship encountered in normal, noncommercial use of this product and shall not apply to the following: damage which occurs in shipment; delivery and installation; applications and uses for which this product was not intended; altered product or serial numbers; cosmetic damage or exterior finish; accidents, abuse, neglect, fire, water, lightning or other acts of nature; use of products, equipment, systems, utilities, services, parts, supplies, accessories, applications, installations, repairs, external wiring or connectors not supplied or authorized by SAMSUNG which damage this product or result in service problems; incorrect electrical line voltage, fluctuations and surges; customer adjustments and failure to follow operating instructions, maintenance and environmental instructions that are covered and prescribed in the instruction book; product removal and reinstallation; problems caused by pest infestations, and overheating or overcooking by user. This limited warranty shall not cover cases of incorrect electric current, voltage or supply, light bulbs, house fuses, house wiring, cost of a service call for instructions, or fixing installation errors. Furthermore, damage to the glass cooktop caused by the use of cleaners other than the recommended cleaners and pads, damage to the glass cook top caused by hardened spills of sugary materials or melted plastic that are not cleaned according to the directions in the use and care guide are not covered. SAMSUNG does not warrant uninterrupted or error-free operation of the product.

EXCEPT AS SET FORTH HEREIN THERE ARE NO WARRANTIES ON THIS PRODUCT EITHER EXPRESS OR IMPLIED AND SAMSUNG DISCLAIMS ALL WARRANTIES INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTIES OF MERCHANTABILITY, INFRINGEMENT OR FITNESS FOR A PARTICULAR PURPOSE. NO WARRANTY OR GUARANTY GIVEN BY ANY PERSON, FIRM OR CORPORATION WITH RESPECT TO THIS PRODUCT SHALL BE BINDING ON SAMSUNG. SAMSUNG SHALL NOT BE LIABLE FOR LOSS OF REVENUE OR PROFITS, FAILURE TO REALIZE SAVINGS OR OTHER BENEFITS, OR ANY OTHER SPECIAL, INCIDENTAL OR CONSEQUENTIAL DAMAGES CAUSED BY THE USE, MISUSE OR INABILITY TO USE THIS PRODUCT, REGARDLESS OF THE LEGAL THEORY ON WHICH THE CLAIM IS BASED, AND EVEN IF SAMSUNG HAS BEEN ADVISED OF THE POSSIBILITY OF SUCH DAMAGES. NOR SHALL RECOVERY OF ANY KIND AGAINST SAMSUNG BE GREATER IN AMOUNT THAN THE PURCHASE PRICE OF THE PRODUCT SOLD BY SAMSUNG AND CAUSING THE ALLEGED DAMAGE. WITHOUT LIMITING THE FOREGOING, PURCHASER ASSUMES ALL RISK AND LIABILITY FOR LOSS, DAMAGE OR INJURY TO PURCHASER AND PURCHASER'S PROPERTY AND TO OTHERS AND THEIR PROPERTY ARISING OUT OF THE USE, MISUSE OR INABILITY TO USE THIS PRODUCT. THIS LIMITED WARRANTY SHALL NOT EXTEND TO ANYONE OTHER THAN THE ORIGINAL PURCHASER OF THIS PRODUCT, IS NONTRANSFERABLE AND STATES YOUR EXCLUSIVE REMEDY.

Some states do not allow limitations on how long an implied warranty lasts, or the exclusion or limitation of incidental or consequential damages, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

To obtain warranty service, please contact SAMSUNG at:

Samsung Electronics America, Inc. 85 Challenger Road Ridgefield Park, NJ 07660

1-800-SAMSUNG (726-7864) and www.samsung.com/us/support

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warranty (CANADA)

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This limited warranty begins on the original date of purchase, and is valid only on products purchased and used in the CANADA. To receive warranty service, the purchaser must contact SAMSUNG for problem determination and service procedures. Warranty service can only be performed by a SAMSUNG authorized service center. The original dated bill of sale must be presented upon request as proof of purchase to SAMSUNG or SAMSUNG's authorized service center. Samsung will provide in-home service during the warranty period at no charge subject to availability within the contiguous CANADA. In home service is not available in all areas. To receive in home service product must be unobstructed and accessible to the service agent. If service is not available Samsung may elect to provide transportation of the product to and from an authorized service center.

SAMSUNG will repair or replace this product, at our option and at no charge as stipulated herein, with new or reconditioned parts or products if found to be defective during the limited warranty period specified above. All replaced parts and products become the property of SAMSUNG and must be returned to SAMSUNG. Replacement parts and products assume the remaining original warranty, or ninety (90) days, whichever is longer.

This limited warranty covers manufacturing defects in materials and workmanship encountered in normal, noncommercial use of this product and shall not apply to the following: damage which occurs in shipment; delivery and installation; applications and uses for which this product was not intended; altered product or serial numbers; cosmetic damage or exterior finish; accidents, abuse, neglect, fire, water, lightning or other acts of nature; use of products, equipment, systems, utilities, services, parts, supplies, accessories, applications, installations, repairs, external wiring or connectors not supplied or authorized by SAMSUNG which damage this product or result in service problems; incorrect electrical line voltage, fluctuations and surges; customer adjustments and failure to follow operating instructions, maintenance and environmental instructions that are covered and prescribed in the instruction book; product removal and reinstallation; problems caused by pest infestations, and overheating or overcooking by user. This limited warranty shall not cover cases of incorrect electric current, voltage or supply, light bulbs, house fuses, house wiring, cost of a service call for instructions, or fixing installation errors. Furthermore, damage to the glass cooktop caused by the use of cleaners other than the recommended cleaners and pads, damage to the glass cook top caused by hardened spills of sugary materials or melted plastic that are not cleaned according to the directions in the use and care guide are not covered. SAMSUNG does not warrant uninterrupted or error-free operation of the product.

EXCEPT AS SET FORTH HEREIN THERE ARE NO WARRANTIES ON THIS PRODUCT EITHER EXPRESS OR IMPLIED AND SAMSUNG DISCLAIMS ALL WARRANTIES INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTIES OF MERCHANTABILITY, INFRINGEMENT OR FITNESS FOR A PARTICULAR PURPOSE. NO WARRANTY OR GUARANTY GIVEN BY ANY PERSON, FIRM OR CORPORATION WITH RESPECT TO THIS PRODUCT SHALL BE BINDING ON SAMSUNG. SAMSUNG SHALL NOT BE LIABLE FOR LOSS OF REVENUE OR PROFITS, FAILURE TO REALIZE SAVINGS OR OTHER BENEFITS, OR ANY OTHER SPECIAL, INCIDENTAL OR CONSEQUENTIAL DAMAGES CAUSED BY THE USE, MISUSE OR INABILITY TO USE THIS PRODUCT, REGARDLESS OF THE LEGAL THEORY ON WHICH THE CLAIM IS BASED, AND EVEN IF SAMSUNG HAS BEEN ADVISED OF THE POSSIBILITY OF SUCH DAMAGES. NOR SHALL RECOVERY OF ANY KIND AGAINST SAMSUNG BE GREATER IN AMOUNT THAN THE PURCHASE PRICE OF THE PRODUCT SOLD BY SAMSUNG AND CAUSING THE ALLEGED DAMAGE. WITHOUT LIMITING THE FOREGOING, PURCHASER ASSUMES ALL RISK AND LIABILITY FOR LOSS, DAMAGE OR INJURY TO PURCHASER AND PURCHASER'S PROPERTY AND TO OTHERS AND THEIR PROPERTY ARISING OUT OF THE USE, MISUSE OR INABILITY TO USE THIS PRODUCT. THIS LIMITED WARRANTY SHALL NOT EXTEND TO ANYONE OTHER THAN THE ORIGINAL PURCHASER OF THIS PRODUCT, IS NONTRANSFERABLE AND STATES YOUR EXCLUSIVE REMEDY.

Some states do not allow limitations on how long an implied warranty lasts, or the exclusion or limitation of incidental or consequential damages, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

To obtain warranty service, please contact SAMSUNG at:

Samsung Electronics Canada Inc. 2050 Derry Road West, Mississauga, Ontario L5N 0B9 Canada

1-800-SAMSUNG (726-7864) and www.samsung.com/ca/support, www.samsung.com/ca_fr/support

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Scan this with your smartphone

Scan the QR code* or visit
www.samsung.com/spsn
to view our helpful
How-to Videos and Live Shows

*Requires reader to be installed on your smartphone

Please be advised that the Samsung warranty does NOT cover service calls to explain product operation, correct improper installation, or perform normal cleaning or maintenance.

QUESTIONS OR COMMENTS

COUNTRY	CALL	OR VISIT US ONLINE AT
CANADA	1-800-SAMSUNG(726-7864)	www.samsung.com/ca/support (English) www.samsung.com/ca_fr/support (French)
U.S.A Consumer Electronics	1-800-SAMSUNG(726-7864)	www.samsung.com/us/support
U.S.A Mobile Phones	1-800-SAMSUNG(726-7864)	www.samsung.com/us/support

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